

DINNER

Small Plates

SWEET POTATO GNOCCHI <i>Duck confit, carrots, sage</i>	12
WARM HOUSE RICOTTA <i>Stone fruit compote, herbs, grilled crostini</i>	11
CHICKEN LIVER PÂTÉ <i>House preserves, crostini</i>	14
RENDEZVOUS PORK MEATBALLS <i>Anson polenta, san marzano tomato sauce</i>	12
ROASTED BEEF BONE MARROW <i>Brioche, truffle salt, micro herbs</i>	15
12 HOUR VEAL CHEEK <i>Cognac peppercorn jus</i>	13
KAMPACHI CRUDO <i>Watercress, citrus, cranberry mustard</i>	15
MUSSELS MARINIÈRE <i>White wine, garlic, red chile</i>	10
GRILLED PRAWNS <i>Saffron aioli, lemon, roasted pepper, almonds</i>	15

Soups & Salads

ONION SOUP GRATINEE <i>As it should be</i>	11
TOMATO SOUP <i>Toasted country bread, three cheeses</i>	9
TAVERN SALAD <i>Butter lettuce, fines herbs, Dijon vinaigrette</i>	12
BEET & BLEU <i>Winter greens, walnut vinaigrette, chives</i>	14
GRAINS & GREENS <i>Farro & quinoa, kale, apple, pecorino</i>	14

Sides

BRUSSELS SPROUTS <i>Bacon, thyme</i>	7
ROASTED BEETS <i>Fines herbs</i>	5
MAC & CHEESE <i>Toasted bread crumbs</i>	9
GREEN BEANS <i>Brown butter</i>	6
TRUFFLE FRIES <i>Parmigiano reggiano</i>	17

Raw Bar

1/2 DOZEN OYSTERS <i>East or west coast</i> 18	PETIT PLATEAU <i>12 oysters, 6 clams, 6 shrimp, 1/2# king crab legs</i> 75	1/2# PEEL & EAT SHRIMP <i>You peel</i> 19 <i>We peel</i> 21
1/2 DOZEN LITTLENECK CLAMS <i>Cape Cod</i> 12	GRAND PLATEAU <i>18 oysters, 9 clams, 9 shrimp, 1# king crab legs</i> 98	CHILLED MAINE LOBSTER <i>Half</i> 20 <i>Whole</i> 40
		1/2# ALASKAN KING CRAB LEGS 23

While Supplies Last

28
<u>Monday</u>
CHICKEN POT PIE
<u>Tuesday</u>
BRAISED BEEF SHORTRIBS
<u>Wednesday</u>
CASSOULET
<u>Thursday</u>
VEAL SCHNITZEL
<u>Friday</u>
TROUT AMANDINE
<u>Saturday</u>
BEEF STROGANOFF
<u>Sunday</u>
CREPE du JOUR

Mains

COLORADO LAMB BOLOGNESE <i>Tagliatelle, parmigiano, mint</i>	21
STEAK FRITES <i>Grilled hanging tender, foie gras butter, shallot jus</i>	34
CRISPY ORGANIC CHICKEN <i>Moroccan spiced farro salad, almonds, orange, mint yogurt</i>	25
BRAISED LAMB SHANK <i>Anson buckwheat polenta, roasted carrots, cranberry gremolata</i>	30
30 oz. BLACK ANGUS PORTERHOUSE <i>For two, with rosemary potatoes</i>	62
PAN ROASTED PACIFIC BLACK COD <i>Brussels sprouts, celeriac puree, hazelnut brown butter</i>	32
MUSHROOM RISOTTO <i>Arborio rice, leeks, wild mushrooms, parmigiano</i>	26
GRILLED WHOLE BRANZINO <i>Fennel, blood orange, endive</i>	35