



BISTRO DINING WED-SUN 5:00 OCEAN VIEW JAZZ

Starters

- Artisanal Cheese Plate 12
- Whole Roasted Garlic, Olive Oil, Thyme & Chevre 12
- Charcuterie Plate 14
- Soup du Jour 10
- Pacific Oysters on the Half Shell with Tomato Horseradish Sorbet 14.00/ 26.00

First Course

- Soup de Poisson; Roast Fish Puree with Gruyere Cheese, Aioli & Crostini 12
- Steak Tartare, Duck Fat Potatoes & Dijon Mustard 15
- Escargot, Garlic Pastis Butter, Parsley & Lemon 12
- Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 14
- Rustic Tart with Chickpea, Eggplant, Roast Pepper & Rosemary 12
- Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14
- Garden Greens with Basil Vinaigrette, Bleu Cheese, Flowers & Crostini 10

Entrees

- MUSSELS PROVENÇAL Garlic, Parsley, Olive Oil, White Wine, Lemon & Aioli 19
- MARKET FISH Changes with Availability
- FISHERMANS STEW Tomato, Orange, Fennel, Saffron Broth with Aioli & Crostini 27
- FILO WRAP White Beans, Kale, Carrots, Spring Garlic, Pistachio & Pickled Gold Beets 27
- RABBIT Half a Rabbit Braised in White Wine, Parsnips, Carrots, Dijon Mustard & Thyme 29
- DUCK Roast Duck Breast, the Leg "en confit", with a Blackberry Zinfandel Sauce 30
- CASSOULET Cannellini Beans, Pork, Lamb, Garlic Sausage & Duck Confit 27
- LAMB SHANK Slow Cooked in Red Wine, Root Vegetables, Herbs & Garlic Aioli 29
- STEAK au POIVRE Black Peppered Filet Mignon, with a Bleu Cheese Port Sauce 32
- POTATO GNOCCHI Roast Tomato, Garlic & Basil Sauce with Parmesan 14/ 18
- PASTA Changes nightly, ask your server please 14/18

BISTRO SPECIAL

SERVED NIGHTLY

3 COURSE DINNER

\$30

A loaf of bread to take home ~ five dollars

Corkage 20.00

Personal Checks, Cash, Visa, Discover, American Express & Master Card Accepted.

18 % gratuity suggested for parties of 5 or more