

VINTAGE

STARTERS

POTATO & MUSHROOM SOUP

shaved black truffle
\$16

WAGYU STEAK TARTARE*

pickled mustard seeds, fried capers,
quail egg, crispy shallot, shaved root
vegetables, toasted baguette
\$22

FRESH OYSTERS*

east coast and west coast,
grapefruit mignonette
\$19

SEARED OCTOPUS*

chorizo, fried marble potato, charred
tomato & pepper, pickled red onion,
olive tapenade
\$18

LAMB TENDERLOIN

roasted baby carrots, pearl onions,
seared fennel, buckwheat kasha,
crème fraiche, vadouvan butter
\$21.50

FROG LEGS

fried frog legs, red pepper d'espelette,
bleu d'avergne, carrot & celery chips,
honey-crème fraiche
10 for \$20

FOIE GRAS PB&J

house-made peanut butter,
mixed berry jam
\$30

CHEESE & CHARCUTERIE

ask your server for
today's selection

MAINS

STEAK FRITES*

COLORADO WAGYU SIRLOIN	COLORADO LAMB LOIN
10 oz \$48	6 oz \$35

add a sauce - \$4
béarnaise pepper demi

add a topping

seared foie gras - \$28
shaved black truffle - \$25
oscar - \$14

JAPANESE A5 WAGYU BEEF*

6oz ribeye, shitake mushrooms, cippolini
onions, beef jus, frites
\$102

SALT SPRING MUSSELS FRITES

1.5# salt spring, washington black mussels,
saffron citrus sauce
\$34

PAPPARDELLE AUX CÔTES DE BOEUF

braised beef short ribs, house-made
pappardelle, mushrooms, baby root vegetables,
short rib reduction, parmesan cheese
\$34

POISSON EN PAPILOTTE

fresh, day-boat black cod fillet baked in
parchment with lemon, thyme, asparagus,
cherry tomatoes, capers, garlic
\$42

LAPIN AUX OLIVES

prosciutto wrapped rabbit, olives, tomato,
wild rice mire-poix, lemon
\$38

SALADS

SALADE AU CHEVRE CHAUD

mixed greens, toasted walnuts, black
mission figs, sherry vinaigrette, warm
chèvre & honey crostinis
\$14.00

BEET & KALE SALAD

dinosaur kale, roasted beets, quinoa,
chèvre, pomegranate seeds,
persimmon vinaigrette
\$15

LOBSTER CITRUS SALAD

meyer lemon, caviar, dungeness crab
\$25

SIDES

CRISPY CAULIFLOWER

harissa, puffed farro
\$8

MUSHROOMS

fresh garlic, butter
\$8

BRUSSELS SPROUTS

pears, walnuts, lemon-honey
\$9

GREEN BEANS

cranberry, almonds, bacon, rosemary
\$8

MARBLE POTATOES

deep fried, tossed in chimichurri sauce
\$8

FRITES

plain \$4	salt & vinegar \$6	sriracha garlic \$6	truffle \$7
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Executive Chef - Remington Fleming

We kindly ask that modifications be kept to a minimum, as our kitchen is distinctly streamlined. Requests will be considered and allowed when possible.

Main dishes may be split for \$10. Split steaks may only be cooked to the same temperature.

20% service charge may be included for parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.