

DINNER

♦ APERITIFS ♦

PIERRE'S PUNCH
Grey Goose Poire,
Lillet Blonde and grapefruit
bitters on the rocks 11.

**MONACO
COCKTAIL**
Kronenbourg 1664 lager,
Fever Tree bitter lemon soda
and raspberry syrup 8.

♦ APPETIZERS ♦

LOCAL MUSSELS
White wine, vegetable jus, toasted
peppercorns, garlic aioli,
grilled bread 14.

**HAND CHOPPED BEEF
SIRLOIN TARTAR**
House-made mustard, pickled
vegetables, crostini 16.

TOMBO TUNA NICOISE
Olive oil poached tuna, shaved
fennel, green beans, fingerling
potato, green olive tapenade,
aioli 13.

SOUP DU JOUR 8.

FRENCH ONION SOUP 9.

CHICKPEA FRITTERS
Black lentil, yogurt, cumin, mint,
marinated red onion 12.

MARROW FLATBREAD
Roasted butternut squash,
apples, onion,
arugula, sherry vinegar 14.

**DUCK CONFIT
FLATBREAD**
Fromage blanc, Asian pear, fall
greens, chive 16.

**LOCAL DUNGENESS
CRAB CAKES**
Celery root, remoulade, dill 15.

**GRILLED LOCAL
CALAMARI**
White beans, cucumber, orange,
olive, smoked chili vinaigrette 15.

♦ SALADS ♦

**BUTTER LETTUCE
SALAD**
Shaved fall vegetables,
herbs, champagne
vinaigrette 9.

**BLACK KALE
SALAD**
Heirloom apples, grilled
red onion, toasted walnuts,
Pt. Reyes blue cheese,
whole grain mustard
vinaigrette 13.

BEET SALAD
Roasted beets, frisee,
endive, tarragon, Asian
pear, Laura Chenel goat
cheese, hazelnut
vinaigrette 13.

SALAD LANDAISE
Gizzards, lardon, frisee,
fingerling potato,
poached egg 10.

♦ GRAND PLATES ♦

CHARCUTERIE BOARD
House-made country pork pate,
duck liver mousse, assorted salami, Dijon,
radish, pickled vegetable 22.

MUSSEL TRIFECTA
Local mussels steamed three ways:
hard cider & cream, vegetable jus & aioli,
cilantro & chorizo 24.

GRAND PLATTER OF FRUITS FROM THE SEA

1 dozen assorted oysters, 6 Littleneck clams,
½ local Dungeness crab, 6 domestic prawns,
cocktail sauce, tartar sauce, mignonette 65.

♦ RAW BAR ♦

OYSTERS
m.p.

½ DUNGENESS CRAB
22.

CEVICHE
Local halibut, chili, cilantro,
lime, saltines 14.

TOMBO CRUDO
Cured lemon, harrisa, mint,
Maldon salt 15.

**LOCAL BAY SHRIMP
SALAD**
Celery heart, scallion, dill,
mayonnaise 14.

♦ ENTREES ♦

**ROASTED CHICKEN BREAST
& COQ AU VIN BRAISED THIGH**
Wild mushroom, bacon, potato gratin,
green beans 26.

BOUILLABAISSE
Cod, local mussel, Dungeness crab, shrimp,
fennel, leek saffron broth, paprika aioli 28.

BRAISED BEEF CHEEK
Beets, Bloomsdale spinach, celery root
puree, horseradish pistou 25.

GRILLED RAINBOW TROUT
Potato puree, Thumbelina carrots, red wine
braised pearl onion, crispy Serrano ham,
brown butter, capers 26.

STEAK & FRIES

Grilled bavette, chard, red wine sauce,
green peppercorn butter, fries 28.

CASSOULET

Toulouse sausage stuffed quail, pork belly confit,
white beans, baked in cazuela 28.

FALL SQUASH RISOTTO

Butternut squash, mushroom, brussels sprouts,
parmesan, aged balsamic 22.

ROASTED LLANO SECO PORK LOIN

Rose finn potatoes, purple cauliflower,
mustard jus, apple chutney 27.

ROASTED DUCK BREAST

38 North duck breast, faro risotto, roasted
turnips & apples, watercress, jus 26.

• JOIN US! •

**BEAUJOLAIS
NOUVEAU
CELEBRATION**

November 17, 2011
featuring
Georges Deboeuf

♦ SIDES ♦

GREEN BEANS
fresh herb, shallot 8.

**BRUSSELS
SPROUTS**
hazelnut, sherry vinegar 8.

BAKED MACARONI
Ham, bacon, leek, garlic,
gruyere 8.

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½ local Dungeness crab, 6 domestic prawns,
cocktail sauce, tartar sauce, mignonette 65.

BRANDADE SAMPLER
Brandade fritters with saffron aioli
and creamy baked brandade, radish
salad and grilled bread 22.

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& COQ AU VIN BRAISED THIGH**
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green beans 26.

BOUILLABAISSE
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fennel, leek saffron broth, paprika aioli 28.

CELERY ROOT "RAVIOLI"
Roasted mushrooms, watercress sauce,
pistachio gremolata 22.

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