**March 09TH 2022**

Most of our veggies come from the DTLA farmers market

Small Plates

**Baguette** stuffed with garlic, parsley butter. 6

**Mediterranean Olives**, marinated in lemon. 6

**Agour & Cantal Cheese**, and it’s figs chutney. 10

**Labneh**, Smoked oil, sumac & toasted pita bread. 10

**Sardines**, with lemon butter, câpron and croutons. 11

**Iberico Bellota Ham,** served with Guerande butter. 12

Appetizers

**Macaroni & Cheese,** baked in a blue cheese sauce. 13\*

**Old Fashion Onion Soup**, topped with grilled French Emmental cheese. 13/ Add Truffle +5\*

**Shallots Tatin**, upside-down caramelized shallots & onion jam tarte. 15\*

**Burrata**, with spinach, & grilled pine nuts. 15\*

**Escargots de Bourgogne**, stuffed with garlic parsley butter and bread crumbs.

Per 6/14 Per 12/22

Entrees

**Moules Marinière**, (mussels) half size 16 / full size 24\*

Stewed with onion, celery, white wine, parsley butter cream, served with French fries (full seize only).

**Duck Confit**, duck leg, served with a garlic Parsley butter mushroom fricassee & Marsala pepper sauce. 27

**Souris D’agneau**, lamb Shank, apricot juice, served with parsnip mousseline. 29

**Risotto,** cooked in an organic red miso and Portobello bouillon& sautéed King prawn. 30\*

**Line caught Sea Bass**, baked with ratatouille, served with a tomatoe basil bouillon. 32\*

**Filet Mignon “Royal”**, périgourdine sauce & frites. 35

Desserts

**Crème Brulée** (ask our server for the flavor of the week) 10

**Tiramisu** 10

**Thin apple tarte**, à la mode. (For 2) 16

automatic 20% gratuity for parties of 6 or more.

\*vegetarian or can be made vegetarian.