



## FIRST COURSE

### DEVEILED EGGS - G F

watercress, mayonnaise

### SPICY SCALLOP ROLL

spicy miso, scallions, crispy onions

### SMOKED SALMON ROLL - GF

avocado, arugula, yuzu hollandaise

### BEEF TARTARE +\$5

aioli, capers, pesto, chips

### FROG LEGS

garlic, butter, parsley, mixed greens

## MAIN COURSE

### PASTURE RAISED CHICKEN - G F

roasted breast, tarragon, roasted potatoes, mushroom, poulet sauce

### BRONZINO - G F

shallot, cauliflower, forbidden rice

### CÔTES COURTES

braised short ribs, truffle mashed potatoes

### SALMON DONBURI - GF

red onions, edamame, avocado, yuzu vinaigrette

### TOFU BIBIMBAP

tofu pillows, bok choy, edamame, spinach, kimchi sauce, fried egg

### STEAK N FRITES +\$10

10 oz Ribeye, madeira sauce, parmesan fries

## DESSERT

### CHOCOLATE TART

70% chocolate, vanilla ice cream

### CLASSIC CREME BRULEE - G F

muscovado sugar

### MOCHI ICE CREAM

fresh berries

LE DESALES