

f r e n c h i s h

lobster & corn chowder with fines herbes

or

house-cured wild king salmon tartine_g

or

farmers' salad, goat cheese, niçoise olives, balsamic vinaigrette

cast iron–roasted wild king salmon, sweet corn salad,
horseradish crème fraîche, watercress

or

summer vegetable risotto provençal

or

steak frites: grilled & sliced 6 oz. bistro filet•, parmesan herb frites
(sub NM beef ribeye \$12 supp.)

or

steak burger_g: NM beef• burger, roquefort, steak sauce, frites

chocolate mousse, whipped cream

or

seasonal fruits, caramelized cake_g, crème anglaise•

\$48 per person

ask for suggested wine pairings

- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
please, no cell phone noise. restrooms are on the blue side.
hand sanitizer is in the green bottles.
face mask must be worn on your face when you are in the restaurant.