

f r e n c h i s h

soup du jour

or

house-cured wild king salmon tartine^g

or

farmers' salad, goat cheese, niçoise olives

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

or

grilled ibérico de bellota pork loin chop, roasted red potatoes, pimenton butter

or

ratatouille, griddled corn cake, basil vinaigrette

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.