

# frenchish

menu additions

seared **foie gras**  
arugula, hazelnut, cherry 18.

½ ounce sturia sturgeon **caviar**  
blini, crème fraîche, chives 60.

onion **soup**, croutons, truffled cheese 8.

**salad** of mâche, strawberries, blue d'auvergne cheese,  
candied hazelnuts & bacon bits 10.

new england–style **lobster roll** on toasted brioche 24.

grilled 12 oz. nm **beef ribeye**  
roasted asparagus & mushrooms 38.

vanilla bean **crème brûlée** 8.

old fashioned chocolate **cake** & strawberry **ice cream** 8.

fromage à trois germain <sup>(c)</sup> + spiced carrot chutney starnachas <sup>(c)</sup> + pickled apples blue d'auvergne <sup>(c)</sup> + black pepper grape jelly
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la cumbre limited release: blood orange sour 9.

on the coravin: stag's leap <sup>2014</sup> 'artemis' cabernet sauvignon,  
napa valley, ca 33./glass