



PRIX FIXE SPECIAL

\$29 LUNCH MENU
MONDAY-FRIDAY

COCKTAIL & WINE SPECIALS

- OPULENT ESPRESSO MARTINI | 18 | Vanilla Bean Patron Reposado Tequila, Coffee Liqueur, Cold Brew
GOLD FASHIONED | 18 | WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup
MIRAVAL, ROSE, COTES DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA VALLEY | 68
BELLE GLOS, 'BALADE', PINOT NOIR, RUSSIAN RIVER VALLEY | 85
EHLERS, CABERNET SAUVIGNON, NAPA VALLEY | 125
ALTAMURA, CABERNET SAUVIGNON, NAPA VALLEY | 175

APPETIZERS | CHOOSE ONE

- BEET SALAD | red and golden beets, burrata, black truffle
FRENCH ONION SOUP | toasted baguette, emmental, gruyere
DEVILED EGGS | trout caviar, lemon dijonaise
CAESAR DRIP SALAD | boquerones, garlic pudding, croutons, parmesan
CHILLED GRILLED SUMMER ASPARAGUS | grated egg, sauce gribiche
add 2 oz. jumbo lump crab +12

ENTRÉES | CHOOSE ONE

- TROUT ALMANDINE | rainbow trout, toasted almonds, lemon brown butter, haricots verts
ANNABELLE BURGER | house ground beef, brioche bun, tomato, onion, pickles
CROQUE MONSIEUR | jambon de paris, mornay sauce, aged gruyere, house salad
ROASTED BREAST OF CHICKEN | pomme aligot, seared mushroom, truffle chicken jus
CAESAR DRIP SALAD | grilled chicken, boquerones, garlic pudding, croutons
sub shrimp +8, petite hanger steak +12, salmon +10
PARISIAN STEAK FRITES +25 | 12 oz. hanger steak, herb butter

DESSERTS +5

- PROFITEROLES | pate a choux, vanilla ice cream, warm chocolate sauce
CREME BRULEE | vanilla bean, crisp sugar crust
BLUEBERRY PARFAIT | frozen creme fraiche parfait, blueberry compote