



DINNER

PIZZA

Margherita

\$12.00

Tomato sauce, olive oil, fresh mozzarella, basil
add prosciutto \$7

Pepperoni

\$15.00

Tomato sauce, buffalo mozzarella, bell peppers, red
onions

Primavera

\$19.00

Tomato, asparagus, arugula, broccoli, parmigiano
reggiano, olives

Mushroom and Truffle

\$23.00

Truffle purée, mushroom, mozzarella, arugula

Grilled Beets, Red & Gold

\$12.00

Grilled grapes, pickled celery, citrus cream

Gem Lettuce

\$11.00

Cucumber, avocado, pecorino romano cheese, crispy
shallots, lemon vinaigrette

Burrata

\$12.00

Heirloom tomatoes, micro basil, pesto
add prosciutto \$7

Fried Calamari

\$12.00

Plum sauce, chipotle mayo, thai basil

Sea Bass Ceviche

\$12.00

Marinated with lime, cilantro, pico de gallo, avocado,
yuzu

Bone Marrow

\$14.00

Garlic, parsley, espelette, watercress, grilled baguette

Chef's Rotating Selection Cheese Board

\$18.00

served with bread and condiments

Chef's Rotating Selection Charcuterie Board

\$18.00

served with bread and condiments

SMALL PLATES

French Onion Soup

\$9.00

Swiss cheese, crostini

6 Wild Burgundy Escargots

\$12.00

Garlic, parsley, butter, bread crumbs

Oyster Kumiai (Baja California)

\$3.00 (per oyster)

Red Wine Mignonette sauce, lemon

Wagyu Beef Tartare

\$14.00

Sun-dried tomatoes, capers, red onions, basil,
cornichons, house-made hot sauce, toasted baguette,
egg yolk



DINNER

PLATES

Cheeseburger and Fries

\$16.00

8oz. grass-fed blend, American cheddar, lettuce, red onion, tomato, house made burger sauce
add truffle \$12

Veggie Sandwich

\$13

Grilled eggplant, kale, sun-dried tomatoes, avocado, scallion, cauliflower spread
add buffalo mozzarella \$3

Lemon Linguine

\$17.00

Capers, lemon butter sauce, spinach, Parmesan cheese

Moules Frites

\$16.00

White wine sauce, Mussels, parsley, toasted baguette, French fries

Vandouvan Sea Bass

\$24.00

Braised white beans, shimeji mushrooms, nasturtium pesto, fennel

Grilled Organic Half Chicken

\$28.00

Lemon & Garlic confit, olives, mashed potatoes

Duck Leg Confit

\$22.00

Roasted turnips & pears, honey, coriander

Boeuf Bourguignon

\$24.00

Braised beef cheek, carrots & turnips, mashed potatoes

Steak Frites

\$27.00

Grass-fed hanger steak, french fries, green peppercorn sauce

Filet Mignon Prime 8oz

\$52.00

Shallot confit, asparagus, brown butter, mashed potatoes, merlot reduction

Wanderers Ranch Cab Prime Rib 32oz

\$125.00

Leek fondue, shishito peppers, green peppercorn sauce, bone marrow, baguette, fries

SIGNATURE

Cognac Flambéed Truffle Pasta

\$65.00

In a wheel of Parmesan cheese with truffles

SIDES

Homemade French Fries

\$6.00

add truffle \$7

Side Salad

\$5.00

Sautéed Mushrooms

\$9.00

Grilled Asparagus

\$9.00

Brown Butter Mash

\$7.00

1/2 Baguette

\$3.00



DINNER

DESSERTS

Lava Cake

\$12.00

Chocolate, coconut vanilla ice cream (allow 12mn)

Vanilla Crème Brûlée

\$9.00

Madagascar vanilla, cane sugar

La Tour Eiffel

\$12.00

Vanilla shortbread cookie, raspberry sorbet, saffron custard, fresh cherry

Fresh Market Berries

\$12.00

Farmers market strawberries, mixed berry sauce, Vermont crème fraîche

Ice Cream

\$2.00 per scoop

Vanilla, coconut, raspberry, caramel, lemon, chocolate