

SMALL PLATES

Warm 1/2 baguette 7
Normandy Isigny Sainte Mère butter

French Onion Soup 13
Swiss cheese, crostini

Grilled Beets Red & Gold 14 
Grapes, pickled celery, citrus cream

6 Wild Burgundy Escargots 18
Garlic, parsley, butter, bread crumbs

Crispy fried Calamari 19
Chipotle mayo, thai basil

Gem Lettuce 13
Avocado, pecorino romano, crispy shallots, lemon vinaigrette

Creamy burrata 18
Heirloom tomatoes, pesto **Add prosciutto 7**

Bone Marrow 2 pieces 25
pickled papaya, crostinis

RAW

Oyster Kumiai Baja California 4 per oyster
Red wine mignonette, lemon

Sea bass Ceviche 18
Lime, cilantro, pico de gallo, avocado, yuzu

Wagyu Beef Tartare 20
Crostini baguette

PIZZA

Margherita 18
Tomato sauce, olive oil, mozzarella, basil **add prosciutto 7**

Pepperoni 20
Tomato sauce, mozzarella, bell peppers, red onions

Primavera 21
Tomato sauce, asparagus, arugula, broccolini, parmigiano reggiano, bell peppers, red onion

Mushrooms & Truffle 36
Truffle puree, fresh black truffle, mushrooms, mozzarella, arugula

CHEF'S SELECTION

Cheese Board & Country bread 23

Charcuterie Board Country bread 25

SIGNATURE

COGNAC FLAMBÉED TRUFFLE PASTA 85
In a wheel of Parmesan cheese with Black Italian truffle
Add chicken 12 **add Flat Iron steak 10oz 36**

WHOLE LOBSTER PASTA 78
Linguine, cognac cherry tomatoes, lobster sauce

WANDERER RANCH CAB PRIME RIB 32oz 165
Gratin Dauphinois, shishito peppers, leeks fondue
Add peppercorn sauce 5

PLATES

Cheeseburger and Fries 22
Grass-fed blend, applewood bacon, gruyère cheese
Bordelaise sauce

Truffle Cheeseburger and Fries 38
Grass-fed blend, fresh black truffle, applewood bacon,
gruyère cheese, Bordelaise sauce

Moules Frites 25
Mussels, wine sauce, saffron cream, French fries

Roated Organic Half Chicken 34
Charred onions, olives, black garlic sauce, pomme puree

Duck Leg Confit 28
Carrot puree, pear, chef's choice vegetables,
honey coriander glaze

Steak Au Poivre Frites 10oz 42
Grass-fed flat iron steak, French fries, poivre sauce

Filet Mignon 8oz 54
Shallot confit, chef's choice vegetables, Bordelaise sauce,
pomme puree

Lemon Linguine 22
Capers, lemon butter sauce, spinach, Parmesan cheese

Mushroom Risotto 30 
Asparagus, coconut cream, truffle oil, micro basil

Boeuf Bourguignon 34
Braised beef cheeks, carrots, turnips, parsley, pomme
puree

Vadouvan Sea Bass 32
Braised white beans, medley of mushrooms, nasturtium
pesto, pickled fennel

Sole Meunière 59
Pan seared whole dover sole, sautéed spinach, blistered
tomatoes, beurre blanc

SIDES

French fries 9 Truffle fries 18 Side salad 6 Sautéed mushrooms 10
Grilled asparagus 10 Mashed potatoes 9 Gratin Dauphinois 15

DESSERTS

Lava Cake 14 GF (allow 12min)
Dark Chocolate, Bourbon vanilla ice cream,
mixed berry coulis

Vanilla Crème Brûlée 13
Madagascar vanilla

French Bread Pudding 12
Pecans, golden raisins, drunken spiced custard, brandy
caramel & mascarpone

Fresh Market Berries 14
Strawberry sauce, honey crème fraîche

La Tour Eiffel 15
Flaky puff pastry, vanilla crème diplomate, fresh berries,
white chocolate glaze

Profiteroles 13
Petits choux, caramel gelato, vanilla crème diplomate,
coffee crème anglaise

Gelato 4 per scoop
Vanilla, strawberry, sea salt caramel, chocolate

Sorbet 4 per scoop
Apple pie, raspberry, passion fruit, green apple