

# Marché

1/2 DOZEN OYSTERS RAW 20

classic service/mignonette/lemon

## FLATBREADS

### MUSHROOM

mozzarella/arugula/basil pesto *V*

### TUNA

crème fraîche/green onions/capers

### TOMATO MOZZARELLA

heirloom tomatoes/basil/sun-dried tomato pesto

## APPETIZERS

14 **CARAMELIZED CHEESE SOUFFLÉ** 22

Comté/butternut squash velouté/patty pan

23 **SALMON TARTARE** 19

Meyer lemon/finger lime/tobiko/potato crisp

13 **BEET TARTARE** 18

hazelnuts/apple/goat cheese *V GF*

**LOBSTER BISQUE** 16

lobster flan/fresno/celery leaf *GF*

## SALADS

### AVOCADO SALAD

organic cucumber/red onion/sherry vinaigrette *VG GF DF* 14

### CAESAR CLASSIC

romaine/parmesan/spicy croûtons *V* 12

### QUINOA & KALE BOWL

shaved vegetables/dried cranberries/lemon dressing *GF DF VG* 14

Add a protein VEGETARIAN: HALF HASS AVOCADO 6

SEAFOOD: GULF SHRIMP (4) 12 SALMON FILET 4oz. 12

MEAT: FREE RANGE CHICKEN BREAST 7oz. 9

## ENTREES

**YELLOWFIN TUNA NIÇOISE** 22

haricots verts/potatoes/hard-boiled eggs/anchovies *DF*

**HALIBUT** 34

asparagus/rice pilaf/fennel condiment

**GRILLED BRANZINO** 28

wasabi spinach/pomme cocotte/yuzu-mustard dressing

**LOBSTER RIGATONI** 29

Maine lobster/chili pepper/tarragon

**ROASTED VEGETABLE CASSOLETTE** 25

mushrooms/piperade/poached egg

**MARINATED HANGER STEAK** 32

pepper sauce/French fries/baby gem lettuce

**HALF ROASTED CHICKEN AU VIN** 26

carrots/onions/crimini mushrooms

**TEXAS AKAUSHI CHEESEBURGER 6oz** 19

fresh tomato/caramelized onions/Vermont cheddar cheese

Our menu is designed to accommodate dietary preferences.

A \$5 charge per guests will be added for split dish. 18% gratuity will be added for parties of 6 or more

*V: VEGETARIAN*

*VG VEGAN*

*GF: GLUTEN FREE*

*DF: DAIRY FREE*