

RESTAURANT *Claudine*

BREAD SERVICE 6 salted butter

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FRITES AU CAVIAR 10 shoestring fries, aioli, caviar

FLAME KISSED OYSTERS 22 6 pc, citrus garlic crème, panko, herb oil, raspberry

TUNA CRUDO 19 sauce verte, white soy citron, sesame

STEAK TARTARE 20 cornichons, shallots, turnips, potato crisps

ESCARGOT 18 classically served, garlic butter, baguette

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CLAUDINE CAESAR 14 greens, anchovy dressing, parmesan.....**add a crispy chicken cutlet +\$10**

BISTRO SALAD 12 little gem, sherry vinaigrette, shallots, radish, olives, herbs

ASPARAGUS AU HOLLANDAISE 14 rich butter sauce.....**add caviar +\$10**

HEIRLOOM CARROTS 14 honey glaze, bleu ricotta sauce, pistachio

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LE BURGER 22 8oz black angus by dean and peeler, swiss, grilled onions, pickles, dijonnaise, fries

RAVIOLI 24 bone marrow rillet filling with mushrooms, brodo, caramelized onions, parsnips, parm

CHEFS CRISPY PAILLARD 27 chicken cutlet, frisee, strawberry, fennel, tomato, crispy prosciutto, sunflower seeds

STEAK FRITES 45 10oz denver cut by dean and peeler, au poivre, fries

PORK CHOP 39 8oz bone in, apple butter, ginger, mustard seed, pistachios

SCALLOPS AU CAVIAR 41 classic caviar, blackberry puree, soubise, brown buttered pine nuts

DOVER SOLE 54 lemon beurre blanc, chili sauce, capers

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MATILDA'S CHOCOLATE CAKE 14

RISING SUN CHEESECAKE 14

CHEF DE CUISINE Nick Benzer
GENERAL MANAGER Isaac Gutierrez