

RESTAURANT *Claudine*

BREAD SERVICE 6

salted butter

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FRITES AU CAVIAR 10

stealth 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

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

HEIRLOOM CARROTS 14

honey glaze, bleu ricotta sauce, pepita

BRAISED LEEKS 15

sun dried tomato beurre blanc, pickled celery

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LE BURGER 22

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

CHEFS CRISPY PAILLARD 27

chicken cutlet, frisee, fig, fennel, pomegranate, pepita, candied bacon

STEAK FRITES 45

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

PORK CHOP 39

8oz bone in, apple butter, mustard seed, pinenuts

TRIO DE FRUITS DE MER 40

seabass, poached lobster, caviar, tomato, cauliflower, nori butter, pasta

DOVER SOLE MKT

lemon capper buerre balnc, farro

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HARVEST MOON CHEESECAKE 14

CHOCOLATE MOUSSE 14

CHEF DE CUISINE Nick Benzer
GENERAL MANAGER Isaac Gutierrez