

RESTAURANT *Claudine*

BREAD SERVICE 6

salted butter

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FRITES AU CAVIAR 10

stealth fries, aioli, caviar

DRESSED OYSTERS ON THE HALF SHELL 22

6 pc, st germain, apple mignonette, dried strawberry

TUNA CRUDO 19

sauce verte, white soy citron, sesame

ESCARGOT 18

classically served, garlic butter, baguette

NEW ZEALAND LAMBCHOPS 31

soubise, chili butter, salsa verde, greens

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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, frise, fig, fennel, pomegranate, pepita, candied bacon

BOLOGNESE 28

black angus ragu, pappardelle, parm

DUCK 36

6oz breast, black garlic marsala, broccolini, kale, mushroom, carrot puree

PORK CHOP 39

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

STEAK FRITES 45

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

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COOKIES & CHANTILLY 9

CHEESECAKE 12

CHEF DE CUISINE Nick Benzer
GENERAL MANAGER Isaac Gutierrez