

We invite you to design your own culinary experience by choosing an item from each section for a personalized tasting experience or share a variety of selections with your table. Bon appétit!

Plates to Share

House-made Smoked Fish Rilette Toast, cornichons, whole grain mustard	19
Gabriel's Family Farm Recipe Paté with Black Truffle Toasted country bread, cornichons	27
Spicy Beef Tartar Tonnato coulis, house made herbed lavash crisps	26
Bread Service Cultured Bordier butter, whipped spiced mangalitsa lardo	15
Pâté en Croûte Celeriac salad, cornichon	25
Alsatian Dressed Crudité Red cabbage, celeriac, carrot, cucumber, cabbage-comte	18
Cinco Jotas Jamon (3oz) Country bread, Apricot mustarda	75
House-made Morcilla Croquettes Horseradish pomme puree	22
Gabriel Kreuther's Exclusive Country Farm Sausage Sauerkraut, purple mustard	22
Wood-Fired Tartes Flambées	
Classic Onions, bacon, cheese	22
Mushroom Hen of the Woods, comte cheese, nutmeg	25
Salmon Gravlax, salmon caviar, fresh horseradish, lemon zest	31

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

** Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.



Appetizers

- Charred Broccoli Caesar Salad** 19
Boquerones, kohlrabi, fried capers
- Endive and Beet Salad** 19
Aged goat cheese, candied pecans
- Dungeness Crab and Avocado Salad** 32
Granny Smith apple, yuzu kosho, crab tuile
- Foie Gras Terrine** 39
Gewurztraminer gelée, quince, toasted country bread
- Dry-Aged Madai Snapper** 34
Charred cucumber vinaigrette, mango-pepper relish
- Aged Blue Fin Tuna** 39
Black garlic anchoïade, radishes, scallion
- Alsatian Beer Soup** 19
Ruby red shrimps, pain d'épices
- Escargots à l'Alsacienne** 22
Garlic butter, bread soldiers

Trou Normand a traditional sorbet between courses to cleanse the palate and aid digestion, making room for the rest of your meal. Choose from three options: 14

Colonel
Lemon sorbet
vodka

Normand
Green apple sorbet
calvados

Saverne
Chef's selection
Cherry & Kirsch

Homemade Pastas

- Saffron Cavatelli** 29
Riesling-braised rabbit, mushrooms
- Spätzle Fricassée** 29
Xeres soubise, char-grilled ratatouille Napoléon
- Duck, Foie Gras & Squash Tortellini** 35
Parmesan consommé, hazelnut oil
- Green Peas & Morels Mushrooms Lasagnette** 32
Taleggio espuma
- Beet Spaghetti** 85
Oysters, horseradish, smoked sturgeon, salmon roe, caviar

Wood Fired Entrees

Butterflied Whole Loup de Mer Clams oreganatta, squash	39
Black Cod Green garbanzo beans, pimiento nage	45
Swordfish Steak Blood orange-mustard sauce, fennel, pistachios	45
Baked Black Seabass en Papillote Leek fondue, mushrooms, champagne nage	45
Crusted Sea Scallops Fine herbs crumble, turnips, Riesling sauce	44
Beer Braised Pork Belly Sauerkraut, brussel sprout jicama slaw, ginger jus	35
Juniper- Gin Cured Venison Blistered cherries, Sea Island peas, mint	48
Hanger Steak au Poivre Pommes allumettes, spinach	39
Half Roast Chicken Pomme purée, chicories, charred scallion salsa, natural jus	38
Stuffed Squab Charred cabbage purée, wild rice, frisée aux lardons	48

Gabriel Kreuther Chef/Owner
Andy Choi Executive Chef
Nicolas Chevrieux Executive Pastry Chef

Desserts

Grandmere's Chocolate Mousse - Chocolate fudge sauce 12

Riz au Lait - Caramel sauce 12

Vanilla Crème Brûlée - Fresh raspberries 15

Cherry Clafoutis - Kirsch ice cream 15

Tarte Fine aux Pommes - Calvados ice cream 16

Île Flottante - Vanilla crème Anglaise, caramel sauce 16

Hazelnut Crumble - Roasted apricot, olive oil ice cream 20

Triple Chocolate Cake - Chocolate Sauce, Chocolate Sorbet 20

**Coupes Glacées
Mont Blanc** 22

Chestnut ice cream, cassis sorbet, meringue, candied chestnuts

Myrtille 22

Blueberry sorbet, vanilla ice cream, fresh blueberries

Cerise Pistache 22

Cherry sorbet, pistachio ice cream, caramelized pistachios

Peanut Caramel 22

Peanut butter ice cream, caramel ice cream, candied pecan

Café liégeois 22

Coffee ice cream, vanilla ice cream, café allongé

Poire Belle Hélène 22

Pear sorbet, chocolate ice cream, caramelized pears

Coupes Glacée Tasting 120

All six flavors to share for the table

Ice Cream Scoops

One scoop 6

Three scoops 15

Chantilly 2⁵⁰

Ice Cream Flavors

Vanilla	Chocolate
Coffee	Pistachio
Caramel	Chestnut
Peanut Butter	Olive Oil
Kirsch	Calvados
Rum Raisin	Coconut

Sorbet Flavors

Blueberry	Cherry
Cassis	Pear
Lemon	Mango
Green Apple	Chocolate
Passion Fruit	Fig
Blood Orange	Fromage Blanc

Our desserts are meant to share – ask for extra spoons!