

FRENCH  BUVETTE

Coquette

Charcuterie & Fromage

		Options	
CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Epoisses	4	\$35
Rosette de Lyon	Fourme d'Ambert	8	\$69
	Brillat-Savarin		
	Chevre Brulée		

Les Tartines

Saumon Fumé / Toast Brioche <i>Crème Fraîche Fried Capers, Shaved Vegetables. Pickled Fresnos</i>	\$22
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$20
Mousse de Paté <i>Goose, Duck & Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons & Baguette</i>	\$14
Tarte à la Tomate et Oignons <i>Caramelized Tomato & Onion Tart with Chevre Ice Cream</i>	\$22

Petites Assiettes / Small Plates

Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i>	\$15
Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, Gribiche, Shaved Apples</i>	\$22
Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble Charred Red Onions, Honey Vinaigrette</i>	\$17
Steak Tartare <i>Shallots, Fried Capers, Herbs, Bone Marrow. Baguette Egg Yolks Three Ways: Raw, Cured & Quail Yolk</i>	\$28
Coquille St. Jacques Gratinée / Charred Scallops <i>Mushroom Pernod Cream, Garlic Streusel, Herb Butter Charred Lemon</i>	\$35
Smoked Bone Marrow <i>Au Poivre Glaze, Bacon Peppercorn Jam, Pain de Campagne</i>	\$29

A la Carte

Purée de Pomme de Terre / Mashed Potatoes	\$10
Haricots Verts / Baby Green Beans	\$10
Pomme Frites / French Fries with Garlic Aioli	\$12
Champignon à l'ail / Mushrooms in Garlic Butter	\$12
Glazed Heirloom Baby Carrots	\$10
Bread Service with Butter	\$6

Hors d'oeuvres - Collations

Croissants aux Escargots <i>Chartreuse Butter, Seaweed, Dill</i>	\$14
Beignets de Pomme de Terre / Potato Beignets <i>Espelette Aioli</i>	\$12
Pan-Seared Foie Gras <i>Crostini with Compote of Lingonberry & Shallots</i>	\$22
Olives Marinées <i>Espelette, Roasted Garlic, Citrus</i>	\$6

Raw Bar

Huîtres / Oysters <i>Served with Mignonette, Lemon</i>	6	\$24
<i>Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i>	12	\$46
	ea	\$4

Grand Seafood Tower

<i>Mignonette, Lemon, Saffron Aioli Six of Each Oyster (18), One Dozen Shrimp</i>	\$115
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Crevettes Pochées / Poached Rose Shrimp <i>By the Piece, Saffron Aioli, Meyer Lemon</i>	6	\$24
	12	\$46
	ea	\$4

Pour La Table

Rib Eye Steak Frites <i>Butter Maître d'hôtel - \$5 Sauce Au Poivre - \$5</i>	\$58
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Carré D'Agneau Sauce Au Vin Rouge

<i>Rack of Lamb, Rosemary Salt, Caramelized Balsamic Pearl Onions Red Wine Sauce with Veal Demi-Glace</i>	\$56
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Halibut à la Sauce Velouté

<i>Shaved & Roasted Legumes, Chive & Chile Oils</i>	\$45
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Coq au Vin Blanc

<i>Roasted Chicken, Mushrooms, Lardons, Riesling Lemon Confit</i>	\$32
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Sole Meunière

<i>Beurre Blanc with Shallots, Capers, Parsley & Brown Butter Charred Lemon. Maldon Salt</i>	\$68
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Moules Marinières

<i>Mussels with White Wine, Shallots, Garlic, Butter Cream, Fennel & Garlic Streusel</i>	\$32
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"Coquette" Duck Fat Fried Chicken

<i>Herbes de Provence, French Potato Salad, Aioli</i>	\$29
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General Manager Patrick Denetre

Sommelier Fabien Boudart

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.