



Starters

FROG LEGS	21
espelette chili, lemon, brown butter, celery	
POMMES FRITES	15
hand cut potatoes, duck fat, garlic, house aioli	
MOULES PROVENÇAL	22
PEI mussels, shallot, garlic, white wine, butter, tomato concassé, grilled baguette with frites	28
TINNED FISH	16
sardines, boquerones, smoked oysters, Dijon, aged sherry, Calabrian chili, Castelvetro olives, house made rosemary crackers	
PANISSE	16
chickpea flour fritter, romesco, cured olive, Marcona almonds, frisée, Frantoia olive oil	
BREAD BASKET	5
French baguette, French cultured butter	

Soups & Salads

FRENCH ONION SOUP	16
elk stock, caramelized onion, crostini, gruyère	
LENTIL SOUP	15
Lentils de Puy, heirloom carrot, leek, celery, carrot top breadcrumbs, Parmigiano Reggiano	
DUCK & FIG SALAD	16
duck prosciutto, fig, kale, grilled radicchio, Point Reyes Blue, hazelnuts, white balsamic	
WARM BEET SALAD	15
beets, walnuts, tarragon, shallot, honey whipped chèvre, sherry vinaigrette	

Entrees

LAMB RAGOUT	38
braised shank and shoulder, bell pepper, red onion, fennel, tomato, pappardelle, Pecorino Romano, rosemary gremolata	
HALIBUT	38
vanilla parsnip puree, fennel, orange suprêmes, Calabrian chili, mimosa butter sauce	
STEAK FRITES	40
Marbled Ranch Wagyu bavette, asparagus, caper-cornichon hollandaise, duck fat frites add prawns	52
POUSSIN	38
grilled spatchcock chicken, white bean ragout, ham hock, swiss chard, heirloom carrot	
GALETTE	28
quince, butternut squash, chèvre, arugula-pepita pistou, crème fraîche	

Desserts

CRÈME FRAÎCHE ICE CREAM	12
honeycomb, pistachio, Frantoia olive oil	
SABAYON	14
champagne, grilled peach coulis, Flathead cherry, Marcona almond, orange wine gastrique, tarragon	
CHOCOLATE MOUSSE	12
Belgian chocolate, house made marshmallow, graham cracker crumble, cocoa nibs	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2ND ST BISTRO