

STARTERS

perigord tourrain soup traditional chicken velouté with egg white	9
vegetable soup	9
charcuterie la quercia saucisson, duck prosciutto, chorizo, pork and duck terrine	16
endive salad, hudson valley cured duck breast fourme d'ambert blue cheese, sliced pear, "la nogalera" walnut oil	12
lomdoc farm leeks vinaigrette, black truffle fresh goat cheese, crispy applewood bacon	12
huntington pork and petaluma duck terrine	10
hudson valley foie gras terrine plum and mission fig chutney, arugula, homemade brioche	18
six fanny bay oysters shallot vinegar, roasted pork sausage	16
boothbay harbor lobster parmentier garlic, sea beans and salmon roe cream	16
pan fried oregon mushrooms garlic, parsley, country bread and chicken jus	14
niman ranch roasted veal sweetbread puff pastry artichokes, bacon, shallot and madeira wine sauce	14
perigourdine poached egg field mushrooms, foie gras, black truffle	18

ENTRÉES

boothbay harbor lobster open ravioli bisque sauce	22
prince edward island mussel risotto and squid ink baby spinach, red bell pepper	18
seared wild salmon, sauvignon blanc sauce sorrel, green beans, baby heirloom potatoes	22
seared diver scallops orange braised endive, cilantro seeds	24
market fresh fish	22
plat du chef	22
poached petaluma chicken breast carrot, celery, leek, turnip, black truffle velouté	20
homemade crispy hudson valley duck leg confit sautéed potatoes, green onion, garlic, parsley	22
slow braised beef cheek button mushrooms, rainbow carrots	22
12-hour-cooked boneless suckling pig artichokes, rosemary jus	24
roasted hudson valley duck breast red cabbage, apple, syrah wine sauce	24
gary's artisan pork sausage onion compote, grain mustard jus	18
RH burger black angus beef, foie gras, morels truffled triple fried french fries	26
black angus burger red onions, pickle, triple fried french fries	20
black angus filet mignon shallot confit, syrah wine reduction sauce	29

sides

mixed fall vegetables	
spinach	
artichoke hearts	
sautéed field mushrooms	
mesclun salad	
cauliflower gratin	
organic wild rice	
sautéed potatoes	
triple fried french fries	
mashed potatoes	

cheese & desserts

cheeses, cowgirl creamery mt. tam, tome de chalosse, crottin, tome d'aquitaine fourme d'ambert, cabecou	three: 14 five: 22
dillon rum baba jar - 4 pieces vanilla whipped cream	9
hibbits ranch walnut cake maggee's peanut butter ice cream	
rice pudding sautéed pears, walnut biscuit	
roasted kingsburg farm apple cinnamon puff pastry vanilla ice cream	
warm chocolate cake little john's english toffee caramel ice cream	
homemade sorbets and ice cream bourbon vanilla, chocolate, maggee's peanut butter ice cream lemongrass, green apple, pineapple and mint	

Inspired by the sun-drenched landscape of *Southwest France*, and the freshest produce from Southern California's markets,
SEBASTIEN ARCHAMBAULT brings the authentic taste of *his grand-mère's Perigord kitchen* to your table.

sparkling & champagne

	GL	BTL
Laetitia Vineyards, “Brut” (Arroyo Grande)	12	62
Roederer Estate, “Rosato” (Anderson Valley)	14	72
Iron Horse Vineyards, “Blanc de Blancs” (Green Valley / Sonoma, 2003) 🍷		90
Schramsberg, “Blanc de Noirs” (Carneros, 2005)		100
Philipponnat, “Royale Reserve” (Champagne)	20	110
Billecart-Salmon Brut Rosé (Champagne)	32	210
Louis Roederer, “Brut Premier” (Champagne) 🍷		120
Bruno Paillard, “Brut” (Champagne) 🍷		110
Pierre Gimonnet 1er Cru, “Blanc de Blancs” (Champagne)		140
Billecart-Salmon, “Brut Reserve” (Champagne)		150
Moët et Chandon, “Dom Pérignon,” (Champagne, 2000)		385
Louis Roederer, “Cristal” (Champagne, 2002) 🍷		650

white

	GL	BTL
Domaine de Tariquet Blanc, “Classic” (Côtes de Gascogne, 2008)	9	35
Pinot Grigio, Longoria (Santa Barbara, 2008)	12	48
Pinot Grigio, Benessere (Napa Valley, 2007)		52
Sauvignon Blanc, Mauritsen (Dry Creek, 2007)	9	36
Sauvignon Blanc, Matanzas Creek (Sonoma, 2007)		52
Sauvignon Blanc, Fiddlehead Cellars, “Goosebury” (Santa Ynez, 2007)		75
Dillon Chardonnay (Yountville / Napa, 2006)	14	60
Skylark Chardonnay, “Alondra” (Mendocino, 2008) 🍷		42
Peay Chardonnay, “Estate” (Sonoma Coast, 2006) 🍷		128
Albariño, Iberian Remix (Edna Valley, 2008)	12	48
Albariño, Longoria, “Clover Creek” (Santa Ynez Valley, 2007)		56

rose

	GL	BTL
Scherrer Rosé of Pinot Noir (Russian River Valley, 2008)	12	48
Rosé of Syrah, “Pink Girl” (Napa Valley, 2007)		42
Verdad Rosé of Grenache and Mourvèdre (Edna Valley, 2008) 🍷		36
Domaine Fontsaïnte Rosé, “Gris de Gris” (Corbières, 2008)	12	48

red

	GL	BTL
Clos Fardet Rouge (Madiran, 1998)	14	66
Downing Family Zinfandel (Oakville / Napa, 2006)	10	40
Easton Zinfandel, “Fiddletown” (Shenandoah Valley, 2003)		60
Hollis Pinot Noir (Russian River Valley, 2005)	15	60
Michaud Pinot Noir, “Pinnacles” (Chalone, 2004) 🍷		90
Cafaro Merlot (Stags Leap / Napa Valley, 2005)	14	56
Farella-Park Merlot (Napa Valley, 2004)		50
Provisor Syrah, “Estate” (Dry Creek Valley, 2004)		80
Paige 23 Syrah (Santa Barbara County, 2004)		64
Foxen Cabernet Franc, “Tinaquaic Vineyard” (Santa Maria Valley, 2005)		75
Ty Caton Cabernet Sauvignon (Napa Valley, 2006) 🍷		58
Justin Cabernet Sauvignon (Paso Robles, 2007) 🍷		65
Croze Cabernet Sauvignon (Napa Valley, 2004)	16	64
Tablas Creek, “Côtes de Tablas” (Paso Robles, 2007) 🍷	14	56
Xtant Red Wine, “X” (Napa Valley, 2003)		140
Vérité, “La Joie” (Sonoma County, 2003)		420

🍷 WINE MADE FROM NATURALLY, ORGANICALLY AND / OR SUSTAINABLY FARMED GRAPES, SOME WITH BIODYNAMIC TECHNIQUES