

STARTERS

perigord tourrain soup traditional chicken velouté with egg white	9
vegetable soup	9
lompoc farm summer vegetable salad arugula, beets, radishes, shaved fennel	10
farmer's market huntington pork confit salad shallot, pickles, arugula and walnut vinaigrette	12
oxnard farm heirloom tomato cabecou goat cheese, green onion, parsley	13
huntington pork and petaluma duck terrine	10
huntington pork and hudson foie gras terrine	12
hudson valley foie gras terrine monbazillac jelly, smoked duck breast	18
gratinated prince edward island mussels sauvignon blanc cream sauce, parsley and garlic	9
six fanny bay oysters shallot vinegar, roasted pork sausage	16
mushrooms and green onion tart arugula, hazelnut oil	14
sweetbread and morels puff pastry shallot and madeira wine sauce	14
perigourdine poached egg field mushrooms, foie gras, summer truffle	14

ENTRÉES

hudson valley foie gras ravioli summer truffle velouté	18
crayfish risotto arborio peas, romaine leaves, tomato and crayfish sauce	20
seared wild salmon, sauvignon blanc sauce sorrel, green beans, baby heirloom potatoes	24
lightly smoked halibut baby spinach, sea beans and fried potatoes	24
market fresh fish	22
braised petaluma chicken breast white corn, red pepper, baby spinach, pineau wine sauce	18
homemade crispy petaluma duck confit sautéed potatoes, green onion, garlic, parsley	20
slow braised beef cheek button mushrooms, rainbow carrots	20
12-hour-cooked boneless suckling pig roasted apricot, rosemary jus	25
colorado lamb chop and braised shoulder eggplant, lemon confit, red pepper jus	28
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	18
black angus filet mignon, 8oz shallot confit, syrah wine reduction sauce	29

sides

mixed summer vegetables
spinach
asparagus
mesclun salad
cauliflower gratin
jasmine rice
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: 12	five: 20
red and black berries in a monbazillac jelly berries and yoghurt ice cream		8
rum baba, fruit minestrone vanilla whipped cream		
roasted kingsburg farm apricot almond tart lavender cream		
warm chocolate cake little john's english toffee caramel ice cream		
walnut cake caramel sauce, vanilla ice cream		
sorbets and ice cream homemade bourbon vanilla, chocolate, buddha's hand lemon berries and yoghurt, pineapple and mint blood orange, strawberries and balsamic vinegar, lemongrass		

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

Laetitia Vineyards, “Brut” (Arroyo Grande)

GL BTL

12 60

Roederer Estate, “Rosato” (Anderson Valley)

14 70

Iron Horse Vineyards, “Blanc de Blancs”
(Green Valley / Sonoma, 2003) 🍷

80

Schramsberg, “Blanc de Noirs” (Carneros, 2005)

100

Philipponnat, “Royale Reserve” (Champagne)

18 90

Louis Roederer, “Brut Premier” (Champagne) 🍷

95

Schramsberg, “Blanc de Noirs” (Carneros, 2005)

100

Bruno Paillard, “Brut” (Champagne) 🍷

120

Pierre Gimonnet 1er Cru, “Blanc de Blancs” (Champagne)

130

Billecart-Salmon, “Brut Reserve” (Champagne)

135

Billecart-Salmon Brut Rosé (Champagne)

32 160

Moët et Chandon, “Dom Pérignon,” (Champagne, 2000)

385

Louis Roederer, “Cristal” (Champagne, 2002) 🍷

600

white

Domaine de Tariquet Blanc, “Classic”
(Côtes de Gascogne, 2008)

GL BTL

8 32

Pinot Grigio, Longoria (Santa Barbara, 2008)

12 48

Pinot Grigio, Benessere (Napa Valley, 2007)

48

Sauvignon Blanc, Mauritsen (Dry Creek, 2007)

9 36

Sauvignon Blanc, Matanzas Creek (Sonoma, 2007)

12 48

Sauvignon Blanc, Fiddlehead Cellars,
“Goosebury” (Santa Ynez, 2007)

72

Dillon Chardonnay (Yountville / Napa, 2006)

12 48

Skylark Chardonnay, “Alondra” (Mendocino, 2008) 🍷

12 48

Peay Chardonnay, “Estate” (Sonoma Coast, 2006) 🍷

128

Albariño, Iberian Remix (Edna Valley, 2008)

10 40

Albariño, Longoria, “Clover Creek” (Santa Ynez Valley, 2007)

52

rose

GL BTL

Domaine Fontsaïnte Rosé, “Gris de Gris” (Corbières, 2008)

12 48

Scherrer Rosé of Pinot Noir (Russian River Valley, 2008)

12 48

Rosé of Syrah, “Pink Girl” (Napa Valley, 2007)

36

Verdad Rosé of Grenache and Mourvèdre (Edna Valley, 2008) 🍷

40

red

GL BTL

Clos Fardet Rouge (Madiran, 1998)

14 64

Downing Family Zinfandel

10 40

Easton Zinfandel, “Fiddletown” (Shenandoah Valley, 2003)

60

Hollis Pinot Noir (Russian River Valley, 2005)

15 60

Michaud Pinot Noir, “Pinnacles” (Chalone, 2004) 🍷

75

Cafaro Merlot (Stags Leap / Napa Valley, 2005)

12 48

Farella-Park Merlot (Dry Creek Valley, 2004)

60

Provisor Syrah, “Estate” (Dry Creek Valley, 2004)

60

Paige 23 Syrah (Santa Barbara County, 2004)

12 48

Foxen Cabernet Franc, “Tinaquaic Vineyard”
(Santa Maria Valley, 2005)

75

Ty Caton Cabernet Sauvignon (Napa Valley, 2006) 🍷

14 56

Justin Cabernet Sauvignon (Paso Robles, 2006) 🍷

65

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 BIO DYNAMIC TECHNIQUES.