

le menu du quatorze juillet

comme ça

JULY 12 - 18

PRIX FIXE 40

HORS D'OEUVRES

ARTICHAUT PROVENÇAL

salad of artichoke, olive, piquillo pepper, arugula, lemon vinaigrette
or

DUNGENESS CRAB AND CHARANTAIS MELON

fresh melon soup, touch of cream, herbs

ENTRÉES

ROASTED MONKFISH

ragù of clams, artichokes, herbed lemon gnocchi, tomato water
or

SADDLE OF RABBIT

bacon-wrapped saddle of rabbit, sauce anchoiade

DESSERT

CHERRY CLAFOUTIS

18

FEATURED COCKTAILS 12

THE GIRL FROM LA CIENEGA

Three Olives vodka, cachaça, house made blueberry syrup, lime, basil

MR. ROGERS

Matusalem Platino rum, thyme, apricots, Angostura bitters, grapefruit peel

AF 69

Martin Miller's gin, Cointreau, honey, lemon verbena

FEATURED WINES

2002 CAVE DE L'ABBE ROUS Cyrcée, Collioure

Notes: plum, blackberry, coffee

\$30 carafe

2003 DOMAINE GAUBY "Muntada", Côte du Roussillon Villages

Notes: violet, blackberry, pepper

\$12 carafe

2001 DOMAINE DE L'HORTUS Grand Cuvée

Notes: raspberry, strawberry, chocolate

\$22 carafe

CHEF/OWNER DAVID MYERS EXECUTIVE CHEF MICHAEL DAVID

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.