

## APPETIZERS

**WARM OLIVES & MARCONA ALMONDS**  
Herbs, Spices..... 6.50

**GOUGÈRES**  
Cheese Puffs..... 7.50

**ASPARAGUS VINAIGRETTE**  
Sauce Gribiche..... 9.50

**WARM GOAT CHEESE CROSTINI**  
Tomato Fondue, Basil..... 10.50

**CHARCUTERIE BOARD (Serves 1-2)**  
Country Pâté, Speck, Rillettes..... 13.50

**WILD BURGUNDY SNAILS EN CROÛTE**  
Leek Fondue, Maître d'Hotel Butter..... 13.50

**GNOCCHI PARISIENNE**  
Wild Morels, Asparagus, Pea Tendrils..... 13.50/18.50

**STEAK TARTARE**  
Hand Cut Filet, Grilled Country Toast..... 15.50 / 21.50

**HAWAIIAN BLUE PRAWNS**  
Olive Oil, Garlic, Hot Pepper..... 13.50

**FOIE GRAS TORCHON**  
Rhubarb Jam, Grilled Country Bread..... 18.50

## SOUPS

**ONION SOUP ARTISANAL**  
Three Onions, Three Cheeses..... 11.50

**PROVENÇAL FISH SOUP**  
Rouille, Croutons..... 9.50

**SOUP DU JOUR** From the Market..... 8.50

## SALADS

**ORGANIC MESCLUN**  
Banyals Vinaigrette..... 9.50

**BIBB LETTUCE**  
Parmesan-Black Pepper Dressing..... 8.50

**BEET**  
Endive, Walnuts & Goat Cheese ..... 13.50

**FRISÉE**  
Blue Cheese, Bacon Lardons & Poached Egg..... 13.50

## ENTREE SALADS

**GRILLED VEGETABLE SALAD**  
Arugula, Goat Cheese Crostini..... 15.50

**TUNA NIÇOISE**  
Green Beans, Fingerling Potatoes, Basil Aioli..... 18.50

**DUNGENESS CRAB SALAD**  
Avocado, Grapefruit, Creamy Herb Dressing..... 21.50

**HANGER STEAK**  
Iceberg, Tomatoes, Bacon, Walla-Walla Onions, Blue Cheese.. 16.50

## Fruits de Mer

**OYSTERS ON THE HALF SHELL**  
Daily Selection..... P/A

**SEAFOOD CEVICHE**  
Citrus-Soy Dressing..... 12.50

**PRAWN COCKTAIL**..... 15.50

## Plateau

Oysters, Shrimp, Ceviche,  
Dungeness Crab & Dayboat Selections

**PETITE (Serves 2-3)**..... 38.50

**GRAND (Serves 4-5)**..... 58.50

**ROYALE (Serves 6-8)**..... 88.50

## The Cheese Plate

A Flight of Three Seasonal Cheeses... 13.50

Dried and Fresh Fruits... 3.50

Paired Wine Flight Additional... 16.00

## Charcuterie

**COPPA** Marbled, Firm, Unsmoked Sausage..... 8.50

**SPECK** Cold Smoked Prosciutto..... 9.50

**SOPRESSATA** Salami, Pepper, Garlic, Sea Salt ..... 9.50

**SALAMI** Pork, Hearty, Rustic, Peppercorn..... 8.50

**PIO TOSINI PROSCIUTTO DI PARMA**  
(18 month Reserve Pork) Sweet Flavor..... 12.50

## Cheese &amp; Charcuterie Board

Assorted Cured Meats, Seasonal Cheeses,  
Fruit and Condiments

**SMALL (Serves 2-3)**..... 25.00

**LARGE (Serves 4-6)**..... 40.00

## Fondues

ARTISANAL BLEND • "FRENCH ONION SOUP" • MANCHEGO & CHORIZO • FONDUE DU JOUR

**SMALL**..... 20.00 (Serves 2-3)

## DIPPERS

**LARGE**..... 30.00 (Serves 4-6)

Fingerling Potatoes..... 3.50

Vegetables..... 3.50

Apples..... 2.50

Grilled Chicken..... 9.50

Kielbasa..... 5.50

Beef Tips..... 12.50

## Artisanal Fondue Dinner

A Complete Fondue Meal Served Family-Style

Choice of Fondue, Two Meats, Crudités, Apples, Fingerling Potatoes & Country Bread for dipping.

28.50 per person / 10.50 Children 12 or younger

## ENTREES

## PENN COVE MUSSELS

*A'la Provençal, Hand Cut Fries.....18.50*

## TROUT ALMONDINE

*Green Beans, Brown Butter.....22.50*

## ALASKAN HALIBUT

*Fava Beans à la Français, Lemon-Parmesan.....28.50*

## BOUILLABAISSÉ POACHED COD

*Manila Clams, Chorizo, Fingerling Potatoes.....24.50*

## DIVER SEA SCALLOPS

*Blood Orange Grenobloise, Cauliflower Mousseline.....26.50*

## GRILLED WILD SALMON PICATTA

*Spring Vegetables, Rhubarb Vinaigrette.....23.50*

## LAMB RAGOUT

*Pappardelle, Green Olives, Tomato Sec.....17.50*

## CHICKEN UNDER BRICK

*Potato Purée, Young Vegetables, Sweet Garlic Jus.....23.50*

## CARLTON FARMS PORK T-BONE

*Mustard Spaetzle, Apple Chutney .....24.50*

## VEGETARIAN

*Walla Walla Onion, Mushroom Risotto, Fricassee Vegetable.....15.50*

## Steak

Premium All Natural Grass Fed Black Angus  
Served with French Fries

**HANGER** 6oz.....22.50

**FILET MIGNON** 7oz.....29.50

**STEAK AU POIVRE** 7oz.....26.50

**NEW YORK STRIP ON THE BONE** 14oz...38.50

## SIDES

**POMMES FRITES**.....5.50

**ASPARAGUS** *Parmesan Butter*.....7.50

**MACARONI GRATIN** *Escarole & Bacon*.....8.50

**SPINACH GRATIN OR SAUTÉ**.....6.50

**POTATO PURÉE**.....5.50

**GREEN BEANS ALMONDINE**.....6.50

**WALLA WALLA ONION RINGS**.....5.50

## Sunday Kids Pizza Night

50% Off all Pizza from The Artisanal Table Menu  
Kids 12 and under

## PLATS DU JOUR

## MONDAY

*Short Rib Pot Au Feu.....23.50*

## TUESDAY

*Boudin Blanc.....18.50*

## WEDNESDAY

*Grilled Lamb Chops.....29.50*

## THURSDAY

*Cassoulet Toulouse.....19.50*

## FRIDAY

*Bouillabaisse.....26.50*

## SATURDAY

*Roast Duck A' L' Orange.....28.50*

## SUNDAY

*Beef Stroganoff.....23.50*

## Dinner Prix Fixe

**3 courses \$30.00**

(Monday-Thursday)

## APPETIZERS

Choice of:

SOUP DU JOUR

ORGANIC MESCLUN

GNOCCHI PARISIENNE

ASPARAGUS VINAIGRETTE

## ENTREES

Choice of:

MUSSEL FRITES

TUNA NIÇOISE SALAD

LAMB RAGOUT

PETITE HANGER STEAK 4oz

## DESSERTS

Choice of:

CRÈME BRÛLÉE 'LE CIRQUE'

RHUBARB TART

HOUSEMADE ICE CREAMS & SORBET

Add a glass of wine for \$8.00

(Sommelier Selection)

## Happy Hour

Available daily from 3-6 pm. Fridays and Saturdays 9:00-Close  
Featuring Hors D'Oeuvres, Draft Beers, Wine & Cocktails

## Champagne Jazz Brunch

Saturday & Sunday 11:30am-5pm  
Live Music 12:00-3:00pm

## Monday Night Wine

Enjoy wines below \$100 at half price or bring  
your own and pay no corkage