

LE RÊVE

FRENCH-AMERICAN RESTAURANT

SNACKS

- BLUEFIN TUNA TARTLETTE** WHIPPED TOFU, WASABI, KOMBU OIL \$12
- ROASTED EAST COAST OYSTER** WARM HABANERO HOLLANDAISE SAUCE \$4
- FILET SKEWER** ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS \$9
- JAMON IBERICO DE BELLOTA CINCO JOTAS** .5 OZ \$18

TO BEGIN

- PAIN AU LAIT** MILK ROLLS WITH THYME HONEY AND A CHIVE BUTTER \$7
- BISTRO SALAD** BUTTER LETTUCE, HERBS, PARMESAN CHEESE, HAZELNUTS, RED WINE VINAIGRETTE \$14
- ROASTED BEETS** BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- DRY-AGED BLUEFIN TUNA CRUDO** SMOKED TROUT ROE, GUAJILLO CHILI OIL, YUZU PONZU \$25
- ESCARGOT** MORNAY SAUCE AND FRESH HERBS \$17
- ROASTED BONE MARROW** OXTAIL MARMALADE AND TOAST \$12
- BEEF TARTARE** CARAMELIZED SHALLOTS, HORSERADISH CREME FRAICHE, FRIED CAPERS \$22
- TETE DE COCHON** CRISPY PIG HEAD, CAPERS, CORNICHONS, SAUCE RAVIGOTE \$17

SIDES

- GRILLED MUSHROOMS** JAMON IBERICO, MUSHROOMS-BUTTER SAUCE, EGG YOLK \$17
- GRILLED ASPARAGUS** SPICY TONNATO SAUCE, CALABRIAN CHILI BREADCRUMBS \$16
- DUCK FAT FRENCH FRIES** CUMIN AIOLI AND KETCHUP \$11

MAINS

- SPANISH OCTOPUS** WARM BABY POTATO SALAD, GORDAL OLIVES, CAPERS, AND A LEMON VINAIGRETTE \$31
- CHIOCCIOLE PASTA** BOLOGNESE SAUCE, AGED PARMESAN CHEESE \$29
- GRILLED BRANZINO** SCALLOPS, YELLOW EYE BEANS, SPINACH AND TARRAGON BEURRE BLANC \$45
- PAN ROASTED CHICKEN** YELLOW CORN, BLACK TRUMPET MUSHROOMS, CHARRED JALAPENO SAUCE \$34
- DRY-AGED BURGER** BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$29
- GRILLED HANGER STEAK** SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE \$41
- BEEF FILET** BRAISED OXTAIL, POTATO PUREE, BORDELAISE SAUCE, CRISPY LEEKS \$52
- BONE-IN BOURBON-AGED AMERICAN WAGYU RIBEYE** (30 OZ) \$125

EUGENIO URIBE
EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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PRIX FIXE \$49

FIRST COURSE - BISTRO SALAD BUTTER LETTUCE, HERBS, RED WINE VINAIGRETTE

SECOND COURSE - HANGER STEAK
OR **CHIOCCIOLE PASTA**

THIRD COURSE - DARK CHOCOLATE
MOUSSE

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