

LE RÊVE

FRENCH-AMERICAN RESTAURANT

SNACKS

PAIN AU LAIT MILK ROLLS WITH THYME HONEY AND WHIPPED BROWN BUTTER \$7

BLUEFIN TUNA TOSTADA AVOCADO MOUSSE, CHIPOTLE VINAIGRETTE, CHICHARRONES \$11

ROASTED EAST COAST OYSTER WARM HABANERO HOLLANDAISE SAUCE \$5

FILET SKEWER ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS \$9

JAMON IBERICO DE BELLOTA CINCO JOTAS .5 OZ \$18

TO BEGIN

BISTRO SALAD BUTTER LETTUCE, HERBS, PARMESAN CHEESE, HAZELNUTS, RED WINE VINAIGRETTE \$15

ROASTED BEETS BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$17

DRY-AGED BLUEFIN TUNA CRUDO SMOKED TROUT ROE, GUAJILLO CHILI OIL, YUZU PONZU \$25

ESCARGOT MORNAY SAUCE AND FRESH HERBS AND TOAST \$19

ROASTED BONE MARROW OXTAIL MARMALADE AND TOAST \$12

BEEF TARTARE CARAMELIZED SHALLOTS, HORSERADISH CREME FRAICHE, FRIED CAPERS \$22

FOIE GRAS TERRINE GRILLED GRAPES, PISTACHIOS, HONEY VINEGAR GELEE, BRIOCHE \$36

MAINS

SEARED SALMON ZIPPER CREAM PEAS, SMOKED TROUT ROE, SHRIMP-CHILI OIL, GRILLED TOMATO BEURRE BLANC \$43

SPINACH CAVATELLI PASTA LAMB RAGU, WHIPPED GOAT CHEESE, ROSEMARY BREADCRUMBS \$31

PAN ROASTED YOUNG CHICKEN CHANTERELLE MUSHROOMS, PEACHES, SHISHITO PEPPERS, YELLOW CORN PUREE \$34

CHARCOAL GRILLED PORK CHOP LOCAL CHESTNUT MUSHROOMS, PORK JUS \$40

DRY-AGED BURGER BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$29

GRILLED HANGER STEAK LITTLE POTATOES, BEARNAISE AU POIVRE SAUCE \$41

BEEF FILET BRAISED OXTAIL, POTATO PUREE, BORDELAISE SAUCE, CRISPY LEEKS \$52

BONE-IN AUSTRALIAN WAGYU RIBEYE MP

SIDES

GRILLED MUSHROOMS JAMON IBERICO, MUSHROOMS-BUTTER SAUCE, EGG YOLK \$18

DUCK FAT FRENCH FRIES CUMIN AIOLI AND KETCHUP \$11

EUGENIO URIBE
EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

