

LE RÊVE

FRENCH-AMERICAN RESTAURANT

WEDNESDAY MENU

SNACKS

- ROASTED EAST COAST OYSTER** HABANERO HOLLANDAISE \$4
- KALUGA CAVIAR** CRISPY POTATO TERRINE, CHIVE CREME FRAICHE \$39
- HIRAMASA TOSTADA** AVOCADO, PISTACHIO, YUZU, SERRANO CHILIS \$10
- FILET SKEWER** ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS \$6

TO BEGIN

- ROASTED GARLIC FOCACCIA** ROSEMARY HONEY, CALABRIAN CHILI BUTTER \$7
- BEET SALAD** BURRATA CHEESE, STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- HIRAMASA CRUDO** HONEYCRISPY APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24
- STEAMED MUSSELS** WHITE WINE, GARLIC, 'NDUJA SAUSAGE, BREAD \$26
- BEEF TARTARE** CRISPY SUNCHOKES, EGG YOLK JAM, SMOKED BLACK TRUFFLE DRESSING AND TOAST \$23

SIDES

- CRISPY BOMBA RICE** SANTA BARBARA SEA URCHIN, AVOCADO, CILANTRO, YUZU-SERRANO KOSHO \$29
- DUCK FAT FRENCH FRIES** CUMIN AIOLI AND KETCHUP \$11

MAINS

- CHIOCCIOLE PASTA** BOLOGNESE SAUCE, AGED PARMESAN CHEESE \$32
- SEARED SWORDFISH** ROASTED MAITAKE MUSHROOMS, GRILLED GREEN ONIONS AND SAUCE ROBERT \$41
- ROASTED PORCHETTA** RANCHO GORDO BEANS, BUTTERNUT SQUASH, BACON, SMOKED MAPLE \$37
- DRY-AGED BURGER** BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$24
- HANGER STEAK** DUCK FAT FRIES, CHIMICHURRI SAUCE \$34

PRIX FIXE \$49

- FIRST COURSE - BISTRO SALAD** BUTTER LETTUCE, HERBS, RED WINE VINAIGRETTE
- SECOND COURSE - HANGER STEAK OR CHIOCCIOLE PASTA**
- THIRD COURSE - FLOURLESS CHOCOLATE CAKE** VANILLA CREME ANGLAISE, BRANDIED CHERRIES, COCOA NIBS

DESSERTS

- FLOURLESS CHOCOLATE CAKE** VANILLA CREME ANGLAISE, BRANDIED CHERRIES, COCOA NIBS \$13
- PISTACHIO ICE CREAM** DARK CHOCOLATE, WILD CHERRIES, BROWN BUTTER KATAIFI \$12

EUGENIO URIBE
EXECUTIVE CHEF

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



LE RÊVE

FRENCH-AMERICAN RESTAURANT

SNACKS

- HIRAMASA TOSTADA** AVOCADO, PISTACHIO, YUZU, SERRANO CHILIS \$10
- ROASTED EAST COAST OYSTER** WITH A HABANERO HOLLANDAISE SAUCE \$4
- DUCK CROQUETA** COMTE CHEESE, FARRO, PRESERVED LEMON HONEY \$8
- FILET SKEWER** ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS \$9
- KALUGA CAVIAR** CRISPY POTATO TERRINE, CHIVE CREME FRAICHE \$39

TO BEGIN

- ROASTED GARLIC FOCACCIA** ROSEMARY HONEY AND CALABRIAN CHILI BUTTER \$7
- BISTRO SALAD** BUTTER LETTUCE, HERBS, RED WINE VINAIGRETTE \$13
- BEET SALAD** BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- STEAMED MUSSELS** WHITE WINE, GARLIC, CREAM, 'NDUJA SAUSAGE, BREAD \$26
- HIRAMASA CRUDO** HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24
- GULF SHRIMP** CHARRED JALAPENO CONDIMENT, KAFFIR LIME, YUZU \$19
- BEEF TARTARE** CRISPY SUNCHOKES, EGG YOLK JAM, SMOKED BLACK TRUFFLE DRESSING AND TOAST \$23
- BOUDIN BLANC SAUSAGE** POTATO PUREE, BRANDY-BLACK TEA SOAKED PRUNES, WHITE TRUFFLE JUS \$22

SIDES

- POTATO PAVE** LEMON CREME FRAICHE, SHAVED BLACK TRUFFLED CHEESE \$12
- CRISPY BOMBA RICE** SANTA BARBARA SEA URCHIN, AVOCADO, CILANTRO, YUZU-SERRANO KOSHO \$29
- DUCK FAT FRENCH FRIES** CUMIN AIOLI AND KETCHUP \$11

MAINS

- SPANISH OCTOPUS** ARROZ NEGRO, GUINDILLA PEPPERS, SAFFRON HOLLANDAISE \$31
- CHIOCCIOLE PASTA** BOLOGNESE SAUCE, AGED PARMESAN CHEESE \$29
- SEARED SWORDFISH** MAITAKE MUSHROOMS, GRILLED GREEN ONIONS, SAUCE ROBERT \$41
- GLAZED DUCK BREAST** GRILLED RADICCIO, PARSNIP PUREE, QUINCE AND BLOOD ORANGE SAUCE \$42
- ROASTED PORCHETTA** RANCHO GORDO BEANS, BUTTERNUT SQUASH, BACON, SMOKED MAPLE \$37
- DRY-AGED BURGER** BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$24
- GRILLED HANGER STEAK** DUCK FAT FRIES, CHIMICHURRI SAUCE \$34
- BEEF FILET** BRAISED OXTAIL, POTATO PUREE, BORDELAISE SAUCE, CRISPY LEEKS \$48
- BONE-IN DRY-AGED PRIME NEW YORK STRIP (28 OZ)** CRISPY POTATO WEDGES, CAFE DE PARIS BUTTER \$135

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