

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
- JAMON IBERICO DE BELLOTA CINCO JOTAS** .5 OZ \$17

TO BEGIN

- PAIN AU LAIT** MILK ROLLS WITH THYME HONEY AND A CHIVE BUTTER \$7
- BEET SALAD** BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- HIRAMASA CRUDO** HONEYCRISPY APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24
- STEAMED COCKLES** GREEN CHORIZO, WHITE WINE, CILANTRO AND LIME ON TOAST \$25
- BEEF TARTARE** PICKLED RAMPS, CRISPY POTATO CHIPS, TARRAGON HOLLANDAISE ON TOAST \$22
- DUCK FAT FRENCH FRIES** FENNEL POLLEN AIOLI AND KETCHUP \$11

MAINS

- CHIOCCIOLE PASTA** BOLOGNESE SAUCE, AGED PARMESAN CHEESE \$32
- POACHED ATLANTIC COD** STEAMED COCKLES, RANCHO GORDO WHITE BEANS AND LEMON BEURRE BLANC \$42 ADD CAVIAR +\$34
- 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** SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE \$36

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** GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE, COCOA NIBS

DESSERTS

- FLOURLESS CHOCOLATE CAKE** GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE, COCOA NIBS \$13
- PISTACHIO ICE CREAM** DARK CHOCOLATE CHIPS, 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 WARM HABANERO HOLLANDAISE SAUCE \$4

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

KALUGA CAVIAR CRISPY POTATO TERRINE, CHIVE CREME FRAICHE \$39

JAMON IBERICO DE BELLOTA CINCO JOTAS .5 OZ \$17

TO BEGIN

PAIN AU LAIT MILK ROLLS WITH THYME HONEY AND A CHIVE BUTTER \$7

BISTRO SALAD BUTTER LETTUCE, HERBS, RED WINE VINAIGRETTE \$13

STEAMED COCKLES GREEN CHORIZO, WHITE WINE, CILANTRO AND LIME ON TOAST \$25

HIRAMASA CRUDO HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24

ESCARGOT DIJON MUSTARD, MORNAY SAUCE AND FRESH HERBS \$16

SEARED FOIE GRAS BUTTER TOASTED BRIOCHE, WILD ITALIAN CHERRIES, BRANDY REDUCTION \$41

BEEF TARTARE PICKLED RAMPS, CRISPY POTATO CHIPS, CHIVES, WARM TARRAGON HOLLANDAISE ON TOAST \$22

TETE DE COCHON CRISPY PIG HEAD, CAPERS, CORNICHONS, SAUCE RAVIGOTE \$17

SIDES

POTATO PAVE LEMON CREME FRAICHE, BLACK TRUFFLE CONDIMENT, SHAVED PARMESAN CHEESE \$12

ROASTED BEETS BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16

DUCK FAT FRENCH FRIES FENNEL POLLEN AIOLI AND KETCHUP \$11

MAINS

SPANISH OCTOPUS ARROZ NEGRO, GUINDILLA PEPPERS, SAFFRON HOLLANDAISE \$31

CHIOCCIOLE PASTA BOLOGNESE SAUCE, AGED PARMESAN CHEESE \$29

POACHED ATLANTIC COD STEAMED CLAMS, RANCHO GORDO WHITE BEANS AND LEMON BEURRE BLANC \$42 ADD CAVIAR +\$34

PAN ROASTED CHICKEN YELLOW CORN, BLACK TRUMPET MUSHROOMS, CHARRED JALAPENO SAUCE \$32

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 SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE \$36

BEEF FILET BRAISED OXTAIL, POTATO PUREE, BORDELAISE SAUCE, CRISPY LEEKS \$48

DRY-AGED AMERICAN WAGYU RIBEYE (28 OZ AVG) \$124

EUGENIO URIBE
EXECUTIVE CHEF

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

