

# LE RÊVE

FRENCH-AMERICAN RESTAURANT

## SNACKS

- BLUEFIN TUNA** SPICY TONNATO SAUCE \$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** DIJON MUSTARD, 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

- MISO GLAZED KING TRUMPET MUSHROOMS** GINGER BEURRE BLANC, CHILI OIL \$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 ADD CAVIAR +\$34
- 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 \$25
- GRILLED HANGER STEAK** SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE \$39
- BEEF FILET** BRAISED OXTAIL, POTATO PUREE, BORDELAISE SAUCE, CRISPY LEEKS \$52
- BONE-IN DRY-AGED AMERICAN WAGYU RIBEYE** MP

**EUGENIO URIBE**  
EXECUTIVE CHEF

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

