

LE RÊVE

FRENCH-AMERICAN RESTAURANT

TO BEGIN

BROWN BUTTER PARKER HOUSE ROLLS \$8

FENNEL POLLEN BUTTER

ROASTED BEETS \$17

BURRATA CHEESE, STRAWBERRIES, PISTACHIOS AND STRAWBERRY VINAIGRETTE

JAMBON DE BAYONNE \$17

FRENCH CURED HAM AND CHARRED PICKLED VEGETABLES

HIRAMASA TARTARE WRAPS \$23

SERRANO KOSHO, PUFFED RICE AND SHISO LEAVES

BEEF TARTARE \$22

CRISPY POTATO CHIPS, CORNICHONS, ARUGULA AOILI AND TOAST

GOLDEN KALUGA CAVIAR \$23

DUCK FAT HASH BROWN, SMOKED CREME FRAICHE, LEMON ZEST

GRILLED PRAWNS \$24

GINGER BEURRE BLANC AND PIMENT D' ESPELETTE CHILI OIL

ROASTED CABBAGE \$15

BONITO DRESSING, TOASTED NORI, SHAVED IDIAZABAL CHEESE

TEMPURA MAITAKE MUSHROOMS \$14

WARM BRIE CHEESE FOAM AND TARRAGON

FRENCH FRIES \$11

DIJONNAISE, HEINZ KETCHUP

LAMB SKEWERS \$22

ASPARAGUS, FAVA BEANS AND LAVENDER HONEY GLAZE

MAINS

HERB PARISIAN GNOCCHI \$34

ESCARGOT, MOREL MUSHROOMS, SWISS CHARD, COMTE CHEESE

GRILLED BRANZINO \$41

YELLOW CORN, LEEKS, AND A YUZU BEURRE BLANC (ADD CAVIAR +\$25)

SEARED HALF CHICKEN \$34

MORELS MUSHROOMS, POTATO PUREE, VIN JAUNE SAUCE

GLAZED PORK COLLAR \$34

CHARRED CABBAGE, SMOKED FIGS AND CHARCUTERIE SAUCE

DIRTY FRENCH BURGER \$24

COMTE CHEESE, RED WINE BRAISED ONIONS, FOIE GRAS SAUCE AND FRENCH FRIES

DRY AGED PRIME SIRLOIN \$42

OXTAIL-POTATO TERRINE, MAITAKE MUSHROOMS AND BORDELAISE SAUCE

DRY AGED BONE IN WAGYU RIBEYE \$MP

SMOKED BEEF TONGUE AU POIVRE SAUCE

EUGENIO URIBE

EXECUTIVE CHEF



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