

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 ROSEMARY HONEY AND A CHIVE 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** SMOKED HARISSA, SWEET ONION AIOLI, CRISPY POTATOES, RAMP TOPS AND TOAST \$22
- 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



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SNACKS

HIRAMASA TOSTADA AVOCADO, PISTACHIO, YUZU, SERRANO CHILIS \$10

ROASTED EAST COAST OYSTER WITH A 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 ROSEMARY HONEY AND A CHIVE BUTTER \$7

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

ROASTED BEETS 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

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

BEEF TARTARE SMOKED HARISSA, SWEET ONION AIOLI, CRISPY POTATOES, RAMP TOPS AND TOAST \$22

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

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

DUCK CONFIT GRILLED RADICCIO, PARSNIP PUREE, QUINCE, POMEGRANATE SAUCE \$33

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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EXECUTIVE CHEF

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