

LE RÊVE

FRENCH-AMERICAN RESTAURANT

WEDNESDAY MENU

SNACKS

- ROASTED EAST COAST OYSTER** HABANERO HOLLANDAISE \$4
- OSETRA CAVIAR** CRISPY POTATO TERRINE, CHIVE CREME FRAICHE \$39
- HIRAMASA TOSTADA** AVOCADO, PISTACHIO, YUZU, SERRANO CHILIS \$12
- 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
- BEEF SALAD** BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- HIRAMASA CRUDO** HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24
- BEEF TARTARE** PICKLED RAMPS, CRISPY POTATO CHIPS, TARRAGON HOLLANDAISE ON TOAST \$22
- ESCARGOT** DIJON MUSTARD, MORNAY SAUCE AND FRESH HERBS \$17
- DUCK FAT FRENCH FRIES** FENNEL POLLEN AIOLI AND KETCHUP \$11
- GRILLED ASPARAGUS** SPICY TONNATO SAUCE, CALABRIAN CHILI BREADCRUMBS \$16
- FINGERLING POTATO** RACLETTE CHEESE SAUCE, PICKLED JALAPENOS, JAMON IBERICO \$14

MAINS

- 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
- DRY-AGED BURGER** BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$25
- HANGER STEAK** SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE \$39

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**

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



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FRENCH-AMERICAN RESTAURANT

SNACKS

- HIRAMASA TOSTADA** AVOCADO, PISTACHIO, YUZU, SERRANO CHILIS \$12
- ROASTED EAST COAST OYSTER** WARM HABANERO HOLLANDAISE SAUCE \$4
- FILET SKEWER** ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS \$9
- KALUGA CAVIAR** CRISPY POTATO HASHBROWN, CHIVE CREME FRAICHE \$39
- 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, RED WINE VINAIGRETTE \$14
- ROASTED BEETS** BURRATA CHEESE, ROASTED STRAWBERRIES, PISTACHIOS, AND STRAWBERRY VINAIGRETTE \$16
- HIRAMASA CRUDO** HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE \$24
- ESCARGOT** DIJON MUSTARD, MORNAY SAUCE AND FRESH HERBS \$17
- 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

- MISO GLAZED KING TRUMPET MUSHROOMS** GINGER BEURRE BLANC, CHILI OIL \$17
- GRILLED ASPARAGUS** SPICY TONNATO SAUCE, CALABRIAN CHILI BREADCRUMBS \$16
- FINGERLING POTATO** RACLETTE CHEESE SAUCE, PICKLED JALAPENOS, JAMON IBERICO \$14
- DUCK FAT FRENCH FRIES** FENNEL POLLEN 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
- 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
- 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 \$48
- BONE-IN DRY-AGED AMERICAN WAGYU RIBEYE** MP

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