

# LE RÊVE

## FRENCH-AMERICAN RESTAURANT

### WEDNESDAY MENU

## S N A C K S

**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

**ROASTED GARLIC FOCACCIA** ROSEMARY HONEY, CALABRIAN CHILI 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

## S I D E S

**CRISPY BOMBA RICE** DUCK CONFIT, GINGER-GREEN ONION SAUCE \$27

**DUCK FAT FRENCH FRIES** CUMIN AIOLI AND KETCHUP \$11

## M A I N S

**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

## P R I X F I X E \$ 4 9

**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

## D E S S E R T S

**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



# LE RÊVE

## FRENCH-AMERICAN RESTAURANT

### 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

**ROASTED GARLIC FOCACCIA** ROSEMARY HONEY AND CALABRIAN CHILI 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

**GLAZED DUCK BREAST** GRILLED RADICCI, PARSNIP PUREE, QUINCE AND BLOOD ORANGE SAUCE \$42

**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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OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

