

LE RÊVE

FRENCH-AMERICAN RESTAURANT

TO BEGIN

PARKER HOUSE ROLLS, GARLIC-FERMENTED HONEY AND WHIPPED LARDO \$8

BEET SALAD, BURRATA CHEESE, STRAWBERRIES, PISTACHIOS AND STRAWBERRY VINAIGRETTE \$15

ROASTED BONE MARROW, CHANTERELLE MUSHROOMS AND A RED WINE SAUCE \$17

SEARED YELLOWFIN TUNA STEAK, PICKLED SHIITAKE MUSHROOMS, SOY SAUCE, YUZU OIL \$24

BEEF TARTARE, CRISPY POTATO CHIPS, CORNICHONS, TARRAGON AIOLI AND TOAST \$22

GRILLED VEAL SWEETBREADS, POTATO PUREE, CHANTERELLE MUSHROOMS, BLACK TRUFFLE SAUCE \$21

GRILLED PORK BELLY SKEWER, ESCARGOT AND FENNEL SALSA VERDE \$19

SIDES

ROASTED ACORN SQUASH, STRACCIATELLA CHEESE, PINE NUTS, CRISPY SAGE \$13

FRENCH FRIES, DIJONNAISE AND HEINZ KETCHUP \$9

GRILLED ASPARAGUS, WARM CRAB MEAT, CITRUS BUTTER SAUCE \$13

POTATO PUREE, ROASTED BONE MARROW, BLACK TRUFFLE SAUCE \$12

MAINS

GRILLED OCTOPUS, WHITE BEANS, GRILLED EGGPLANT, PIQUILLO PEPPER AND AJO BLANCO SAUCE \$29

AGNOLOTTI PASTA, BRAISED LAMB, GOAT CHEESE, ROSEMARY OIL \$29

ROASTED HALF CHICKEN, MAITAKE MUSHROOMS, BUTTERNUT SQUASH PUREE, PECAN SALSA MACHA \$32

SEARED HALIBUT, CLAMS, BACON, YELLOW CORN AND POTATO CHOWDER \$39

GRILLED PORK STEAK, HONEYCRISP APPLES, HAZELNUTS, SMOKED MAPLE, APPLE PUREE \$34

DRY-AGED BURGER, BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS \$24

PRIME BEEF FILET, FRENCH FRIES, CREAMY PEPPERCORN SAUCE \$42

DRY-AGED WAGYU RIBEYE (32 OZ), HABANERO HOLLANDAISE AND CRAB MEAT \$159

EUGENIO URIBE
EXECUTIVE CHEF

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

