

AU COURANT

· REGIONAL KITCHEN ·

À LA CARTE

half dozen oysters* pickled ramp mignonette	23
croquette manchego, tomato jam, garlic aioli	5
torchon goat cheese, ramp, mushroom duxelles	5
chovy's egg* gochujang, spinach, bacon	5
greens radish, rhubarb, milk vinaigrette	13
beets blueberry, marcona almond, rhubarb	15
tuna crudo* lemon, chili, caper	17
tartare* piperade, caramelized onion, mushroom	19
tagliatelle bolognese, basil, parmigiano	19
pappardelle mushroom, leek, pea	19
risotto spring pea, fava bean, speck	19
mezzaluna bacon, kale, caramelized onion	19
chicken carrot, asparagus, kimchi	33
smoked trout pistachio, hollandaise, gremolata	35
pork fava bean, ramp, spätzle	35
strip vol-au-vent, mushroom duxelles, bleu cheese	41

***We work very hard to source the absolute best, local, sustainable product we can.
If you would like more information, don't hesitate to ask.***

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

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WEEK OF: 5.16

half dozen oysters with pickled ramp mignonette +23

chovy's egg

gochujang, spinach, bacon

mozzarella

asparagus, rhubarb, ramp

ravioli

'boeuf bourguignon', horseradish, spring pea

swordfish

plum, smoked beet, radish

strip

vol-au-vent, mushroom duxelles, bleu cheese

olive oil cake

white chocolate, lavender, lime

six course chef's tasting menu 75

wine pairing 45