

NOUVELLE

Celebrating 1970's French Cuisine

SHARED FOR THE TABLE

MARINATED TOMATO WITH STRAWBERRIES, PINE NUTS & RICOTTA

(BIRDIE'S BRIOCHE, RODOLPHE LE MEUNIER BUTTER, DRIED ORANGE & FENNEL POLLEN \$14)

SNAPPER CRU, TEXAS CITRUS, KOHLRABI & RADISH* *(SERVED RAW)*

CARROT SOUP, PIMENT D'ESPELETTE & CRÈME FRAÎCHE

ANCIENT GRAINS, CHARRED ONION, SOUBISE, DRIED TOMATO, TARRAGON & BASIL

CHOICE OF

HOT SMOKED MT. LASSEN TROUT WITH FENNEL, TAGGIASCA OLIVES & LEEKS

OR

CHICKEN WITH SUNCHOKES, SPINACH & BLACK TRUFFLE SAUCE

(+\$21 SUPPLEMENT)

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

CHOICE OF

VANILLA GELATO WITH BLOOD ORANGE OLIVE OIL

OR

FLOURLESS CHOCOLATE CAKE, BLACKBERRY CONFITURE, CRÈME FRAÎCHE

PRIX-FIXE

\$79 PP