



*good food is the foundation of genuine happiness*  
- Auguste Escoffier



## LUNCH MENU

Tuesday - Friday

11:30 - 2:00

### SOUPS AND SALADS

BURRATTA	14
<i>kumato tomatoes, balsamic granita, kale, focaccia</i>	
SWEET PEA VELOUTE	12
<i>spring peas, fiddlehead fern, crème fraiche</i>	
TOMATO VELOUTE	10
<i>grilled cheese sandwich, basil oil</i>	
CAESAR SALAD	7/12
<i>parmesan brioche, croutons, anchovy dressing</i>	
ASPARAGUS FLAMANT	12
<i>egg mimosa, hazelnut dressing, parsley</i>	
SPRING GREEN SALAD	14
<i>peas, lima beans, wax beans, yogurt mint dressing</i>	

### ENTREES

BEEF TARTAR	15
<i>tenderloin, shoestring potatoes, arugula pistou</i>	
MUSSELS	17
<i>white wine, celery, mustard, belgian fries</i>	
HAM - CHEESE BAGUETTE	10
<i>farm butter, cooked ham, lettuce, gruyere</i>	
FRIED CHICKEN	16
<i>beer batter, belgian fries, gin sauce</i>	
SOFT SHELL CRAB	MP
<i>deep fried, rice crust, scallion sauce</i>	
CROQUE MONSIEUR	14
<i>prosciutto, gruyere cheese, romaine, dijon mustard</i>	

### SWEET

RHUBARB STRAWBERRY TART	9
<i>basil - balsamic custard</i>	
ROSE CHEESECAKE	8
<i>mint, toasted coconut</i>	
BELGIAN CHOCOLATE BAR	9
<i>frozen peanut caramel bar</i>	
BUGNES AU RUM	8
<i>elderflower honey</i>	

FLAMANT

For parties of 6 or more guests a 20% gratuity will be added.

Please let us know about any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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### NON-ALCOHOLIC

SANTA LUCIA <i>still, 1l</i>	6
SANTA LUCIA <i>sparkling, 1l</i>	7
BADOIT <i>sparkling, 330ml</i>	5
BADOIT <i>sparkling, 750ml</i>	8
TONIC <i>fever tree</i>	4
COKE	4
DIET COKE	4
GINGER ALE <i>seagrams</i>	4
SPRITE	4

### COFFEE

CORSICA FRENCH PRESS	5
MONTE CARLO BLEND DECAF	5
ESPRESSO	6
TEA	6

### BEER

STELLA ARTOIS	6
HOEGAARDEN <i>white ale</i>	6
BARNEY FLATS <i>oatmeal stout, anderson valley</i>	7
BACK IN BLACK <i>21st amendment, black ipa, san francisco, ca</i>	6

### WINE

CONCA D' ORO <i>prosecco, doc, millesimato, extra dry 2016</i>	8
ELK COVE ROSE <i>rose, willamette valley, or 2015</i>	9
DOMAINE TALMARD <i>chardonnay macon, france 2016</i>	9
MANU <i>sauvignon blanc, marlborough, new zealand 2016</i>	10
MAISON LOUIS LATOUR <i>pinot noir, bourgogne cuvee 2015</i>	11
CHATEAU LAROSE-TRINTAUDON <i>cabernet sauvignon, haut medoc, france 2012</i>	8

*Full beverage menu available upon request*

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