

# BRASSERIE TENTEN

## - HORS D'OEUVRES & SALADS -

- FOIE GRAS TOAST** .....25.00  
Seared fois gras, duck fat pullman toast, cherry allepo jam & truffle zest
- CARAPACCIO**.....18.00  
thinly sliced pepper crusted filet mignon, aioli aux tomates, roquette, Pecorino lacatelli, Moulin des Ombres oil
- BŒUF TARTARE\*** .....18.00  
Filet mignon, cornichons, espelette, shallots, cabernet franc, hard boiled egg
- BURRATA**.....15.00  
Country bread, artichoke puree, sunflower seeds, Moulin de Ombres
- MIXTE FRIT** .....12.00  
Tempura fried seasonal vegetables, anchoïade & fresh lemon.

## - SALADS -

- SALADE SIMPLE** .....15.00  
Butter lettuce, piñons, radish, capers, tomato, fines herbs & caper-miso
- SALADE BETTERAVES** .....17.00  
Belgian endive, tahini yogurt creme, apple, watercress, beets, avocado, goat cheese, piñons, radish, cabernet franc
- SALADE LYONNAISE** .....15.00  
Dijon basil tossed blonde frisee, crisp bacon, fines herbs, egg, pickled onions, pate toast
- SALADE DE CANARD** .....24.00  
Seared duck breast, ruby red beet carpaccio, miso tossed wild arugula, almonds pickled red onion, tomatoes, radish, pomegranate & chevre cheese
- SALADE NIÇOISE** .....25.00  
Seared tuna, egg, niçoise olive, tomato, potato, white anchovy, green beans, artichoke, radish, caper, pickled onion, dijon basil, arcadian greens

## - LES PLATS -

- COQUILLES** .....45.00  
Seared scallops, spiced butternut, black garlic foam, chicken crisp, microgreens
- CÔTE DE BOEUF COURTE** .....45.00  
Braised beef short rib, creamy polenta, glazed onions & natural jus
- COQ AU VIN** .....32.00  
Roasted 1/2 chicken, caramelized pearl onion, mushrooms, bacon lardon, Burgundy butter sauce, goat cheese & polenta
- CASSOULET DE TOULOUSE**.....33.00  
Duck confit, white bean, tomato & rosemary casserole, boudin blanc & red wine jus
- PÂSTA CARBONARA** .....20.00  
Egg Tagliatelle, french ham, fresh rosemary, Pecorino & a touch of cream

## - LES GRILLADES -

- BRASSERIE BURGER** .....24.00  
6 oz. Brisket & chuck burger, bacon jam, peppered goat cheese, caramelized onion butter lettuce, tomato, brioche roll & pomme frites
- STEAK FRITES** .....32.00  
Grilled 7 oz. hanger steak, salade verte, pommes frites & sauce bearnaise
- STEAK AU POIVRE** .....42.00  
12 oz. Pepper crusted New York strip, pommes écrasées, brandy creme, seasonal vegetables
- CÔTELETTES D'AGNEAU** .....45.00  
Roasted Colorado lamb chops, dauphinoise potatoes, prosciutto jus

## - ACCOMPAGNEMENTS -

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|---|---|---|
| <b>CHAMPIGNONS 7.00</b><br>Mushrooms with marsala tarragon beurre | <b>LA CARROTTE 7.00</b><br>French glazed Thumbelina carrots | <b>VERTS RÔTIS 7.00</b><br>Roasted Lacinato kale    |
| <b>POMMES RÔTIS 9.00</b><br>Roasted fingerling potatoes           | <b>POLENTA CREMEUSE 7.00</b><br>Gruyere and Parmesan        | <b>POMMES FRITES 8.00</b><br>Kennebec fries & aioli |

## - PAIN -

**DAILY SELECTION**  
½ 3.00 / full 6.00  
French butter & fleur de sel verte

## - SOUPE -

- L'OIGNON GRATINÉE**  
14.00  
Slow caramelized onions, roasted bone broth, french brandy, sherry vinegar, focaccia, gruyere 1655 gratinée
- SOUP DU JOUR**  
CUP 4.00/ BOWL 8.00  
Chefs daily creation  
please inquire with your server

## - POUR LA TABLE -

- BRASSERIE BOARD 25.00**  
Artisanal cheeses and charcuterie  
fresh fruit, select jam & crostini
- PÂTÉ DE LA MAISON 17.00**  
Country chicken pâté & pickled vegetables,  
accoutrements & crostini

## FRUITS DE MER

### HUÎTRES

**EAST OYSTER 3.00**  
*A pronounced brine & a sweet, stony finish*

**WEST COAST OYSTER 4.00**  
*Decent salt content with a bright vegetal finish*

Mignonette, cocktail sauce  
& fresh lemon

### LE RESTE

**SHRIMP COCKTAIL 14.00**  
Avocado - cherry tomato salad,  
remoulade, cocktail, lemon & olive oil

**MOULES À LA MARINIÈRE**  
PEI black mussels,  
trinité de lys, fines herbs, creme fraiche,  
½ 12.00 / full 24.00

**MORUE NOIRE 32.00**  
Pan-seared Black Cod, Thumbelina carrots,  
seared mushrooms, sauce Meuniere

**BOUILLABAISSE 38.00**  
Mussels, shrimp, pacific cod & calamari with  
shaved fennel, vegetables saffron-orange  
broth, sauce rouille & country bread

To help provide our team with extended benefits, a 3.0% kitchen value fee has been added to your bill. We thank you for dining with us.

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.