FLEUR DE SEL

SPRING 2021

Appetizers and shared plates

Charred octopus $ 12 gf

 Roasted onions and Portobello –red peppers sweet and sour piperade with capers

STEAK TARTAR $ 12 gf

From Loomis WA, house made ground RR ranch shoulder tender beef -

Seasonned as a classic tartare with cornichons, onions, capers, parsley, mayonnaise - RAW

Crispy Snails with garlic and arugula $ 12 gf

 Tempura deep fried 8 snails, asparagus, shishito peppers and onion petals

 Over a creamy arugula pesto

Foie gras panna cotta $ 11

 “la belle farm” foie gras –bacon jam – Italian black truffle – house brioche

RILLETTE $ 9

 Country style pork pat - mushroom confit – toasted tartines – cornichons

FLATBREAD “pissaladiéRE” $ 9

 Caramelized onions – white anchovies – Kalamata olives - Herbes de Provence

 A traditional dish from the Riviera

Soups and Salads

SOUP OF THE DAY cup $ 5 bowl $ 8

ROMAINE $ 10

 Caesar dressing\* - crisp parmesan - red onions

 Side salad (also available with balsamic dressing) $ 5

BABY GREENS $ 10

 Mixed greens – feta cheese - tomato - olives - celery - balsamic vinaigrette

 Side salad $ 5

Shrimp, AVOCADO AND FRESH MOZZARELLA SALAD $ 16 ½ order $ 9 gf

Hot house tomatoes - basil oil - balsamic glaze – mixed greens with avocado

Spring GOAT CHEESE SALAD $ 9

Deep fried goat cheese – Napa cabbage, mixed greens, shaved fennel salad – pistachios

Whole grain mustard and honey vinaigrette

Lamb bacon, egg and blue cheese salad $ 12 GF

 Grilled lamb bacon – shredded Brussels sprout and potato salad -

 Blue cheese dressing - 63°C organic egg

*\* The use of cellular phones in the restaurant and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*Many dishes contain ingredients not listed on the menu.*

*Please let us know if you have allergies or food sensitivities*

PLEASE UNDERSTAND AND FOLLOW COVID-19 GUIDELINES

Les entrées

“Mac and cheese” $ 17

Cream and parmesan recreate an American classic – rigatoni pasta

PORTOBELLo & vegetable lasagna (no pasta) $ 19 gf

Baked with mozzarella and tomatoes

Roasted zucchini, eggplant, onions with herbes de Provence– smokey creamy tomato sauce

Smoked salmon “fish and chips” $ 24

 Steelhead salmon – cured and house smoked with apple wood then breaded and fried

 Bistro fries – rémoulade dipping sauce – Malt vinegar and roasted shishito peppers

Gnocchi and VEAL meatballs $ 22 GF available

Baked parsley and garlic ground veal meatballs over a fricassee of fennel and sun dried tomato

With Parisian gnocchi in a smokey BBQ cream sauce

“les classiques” some with a twist but timeless

Jarret de porc ravigote $ 20 GF

Braised pork shank –Ravigote vinaigrette

Creamy risotto with organic Kale - –Bacon jam

AGNEAU “en croûte” $ 27

Braised Colorado lamb cheeks baked in puff pastry with spinach and green olive tapenade - Classic ratatouille vegetables – side of arugula aioli

Steak frites aux cêpes $ 26 gfa

USDA choice shoulder tender beef RR ranch Loomis, WA.

Cooked sous vide medium rare to medium, house smoked then grilled

Porcini mushroom cream sauce - Bistro fries with persillade

Ris de Boeuf Sauté au cognac $ 21 gf

Sautéed beef sweetbread – Asparagus and mushroom

Yukon gold roasted potatoes - Brandy cream sauce

Confit de canard “aux epices” $ 26 gf

Duck confit – grilled duck sausage - fennel, bell peppers, sun dried tomatoes, potatoes fricassée

Balsamic vinegar and green peppercorn demi glace

Poulet aux truffes – A Fleur de Sel “classic” $ 25

Airline chicken breast grilled (non GMO, free range) – mushroom duxelle ravioli

Italian black truffles cream sauce

Side dishes

Side of duck sausage $ 6 Bread basket as an appetizer $ 4

Mac and cheese $ 6 Bistro fries $ 5

Crispy goat cheese $ 5 White truffle oil drizzle $ 1

Gf – gluten free / gfa gluten free available

**No separate checks for party over 6**

 *A 18% gratuity will be added for parties 8 and over and for tabs left open*

*and credit card receipts left unsigned.*