

GARCES TRADING Co.

CHARCUTERIE & CHEESE

TOSCANO SALAMI | ORANGE CORIANDER SALAMI | DUCK LIVER MOUSSE | COUNTRY PÂTÉ 8 EACH
 GARROTXA | CHABRIN | DELICE DE BOURGOGNE | VERDE CAPRA | OSSAU IRATY 8 EACH
 CHEESE OR MEAT MIXTO 15

ANTIPASTI

MARINATED OLIVES 5
Thyme, Olive Oil, Orange

ROASTED RED PEPPERS 7
Whipped Eggplant, Anchovy, Olive Oil

ROASTED CARROTS 9
Ras el Hanout, Yogurt, Lime

MASALA VADAI 9
*Black Lentil Fritters, Pickled Cauliflower,
 Smoked Tomato Aioli*

CELERY ROOT REMOULADE 8
Roasted Apple Vinaigrette, Charred Scallion, Arugula

HOUSE MADE MOZZARELLA 7
Olive Oil, Maldon Salt, Cracked Pepper

SOUPS & SALADS

VICHYSOISE 9
Potato Leek Soup, Scallop, Black Truffles, Chives

FRENCH ONION SOUP. 11
Caramelized Onions, Sherry Thyme Broth, Gruyère

INSALATA SEMPLICE 10
*Mixed Greens, Red Onions, Haricots Verts,
 Rhubarb, Champagne Walnut Vinaigrette*

LYONNAISE SALAD 12
*Duck Confit, Poached Egg, Bacon Lardons,
 Mustard Vinaigrette*

SICILIAN PIZZA

PISSALADIÈRE 10
Caramelized Onions, Anchovy, Olive, Tomato Sauce

TARTE FLAMBÉE 11
Smoked Bacon, Onion Confit, Crème Fraîche, Gruyère

FUNGHI 14
Maitakes, Royal Trumpets, Fontina Fontal, Black Truffles

MARGHERITA 11
San Marzano Tomato, Fior di Latte, Pepperoni, Basil

PASTA

PAPPARDELLE WITH LAMB RAGÙ 17
English Peas, Piave Vecchio, Sunchoke Purée

TUSCAN FUSILLI CARBONARA 16
Guanciale, Eggs, Black Pepper, Pecorino

SAFFRON TRENETTE 17
Rock Shrimp, Clams, Luna Farm Tomatoes, Bottarga

GOAT BOLOGNESE 16
Gramigna, Horseradish Fonduta, Shaved Pantaleo

HOUSE SPECIALTY

FRITES

PRIME CULOTTE 7 oz 25
 WAGYU BAVETTE 5 oz 32
 PORK SIRLOIN 8 oz 24

SERVED WITH DUCK FAT FRIES AND YOUR CHOICE OF SAUCE:
Au Poive Vert, Salsa Verde, or Sauce Béarnaise

ENTREES

CHICKEN PAILLARD 18
Pistachio & Tarragon Vinaigrette, Watercress

TROUT ALMONDINE 20
Toasted Almonds, Brown Butter, Lemon

PAN ROASTED SCALLOPS 24
Spring Vegetable Risotto, Pine Nuts, Roasted Scallop Jus

COTRIADE BRETONNE. 24
*Fisherman's Stew, Halibut, Mussels, Sorrel & Leek Cream,
 Smoked Mackerel, Grilled Baguette*

CHEF'S TASTING MENU

40 Per Person • 55 Per Person



WINE PAIRING

20 Per Person

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BEVERAGES

COCKTAILS

LA FEMME FRANÇAISE Lillet Blanc, Elderflower, Cava, Fresh Lemon, Mint	12
THE RUN OF PRECOSIA Fino Sherry, Luxardo Maraschino, Rose Cava, Raspberry . . .	12
JARDÍN MARTINI Ketel One Vodka, Fino Sherry, Lillet Blanc, Celery Seed Tincture, Muddled Olive & Cherry Tomato	12
ROSSLYN CHAPEL Bluecoat Gin, Drambuie, Honey, Fresh Rosemary	12
A-MURCIAN DERBY Jim Beam Bourbon, Aperol, Grapefruit White Balsamic Honey Shrub, Fresh Grapefruit	11
COUNTESS OF CHINCHON Dubbonet, Tonic, Angostura Bitters	11
LADY MARMALADE Rittenhouse Rye Whiskey, Luxardo Maraschino, Cherry Fig Marmalade Syrup, Amaretto, Fresh Lemon, Egg White	12
EL GRAN CALAVERA El Jimador Tequila, Cointreau, Ginger Syrup, Fresh Lime, Thyme	11
KING'S CLARET PUNCH Red Wine, Brandy, Amontillado Sherry, White Rum, Triple Sec, Fresh Lemon & Grapefruit	9/36
MAISON FOURNAISE PUNCH White Wine, Dry Vermouth, Fresh Orange & Lemon	9/36

BEER

DRAFT

Lancaster Kolsch, Pennsylvania	6
Stella Artois, Belgium	6

FOR OUR SEASONAL ROTATION
PLEASE ASK YOUR SERVER OR BARTENDER

BOTTLE

Hoegaarden, Belgium	7
Jever Pilsener, Germany	7
Leffe Brune, Belgium	7
Peroni, Italy	6
Tripel Karmeliet, Belgium	12
Tröegs Perpetual IPA, Pennsylvania	6
Warsteiner Premium Dunkel, Germany	7

WINE BY THE GLASS

SPARKLING

Cava, Segura Viudas Brut Rosé, Penedès, Spain NV	10/45
Chenin Blanc, Marquis de la Tour, Loire, France NV	10/40

WHITE

Chardonnay, Enanzo, Navarra, Spain 2013	8/35
Pinot Grigio, Al Verdi, Molise, Italy 2013	9/38
Riesling, Urban, Mosel, Germany 2013	10/45
Sauvignon Blanc, Domain de la Pointe, Loire, France 2013	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2013	10/44

ROSÉ

Grenache/Cinsault, Saint Roch, Provence, France 2013 . . .	12/45
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RED

Bordeaux, Château de Léotins, Bordeaux, France 2010 . . .	11/48
Grenache/Syrah/Mourvedre, Mas Carlot, Costieres de Nimes, France 2012.	12/50
Montepulciano, Masciarelli, Abruzzo, Italy 2012	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2013	12/50
Tempranillo, Finca Antigua, La Mancha, Spain 2010	11/45

NON ALCOHOLIC

LORINA SPARKLING SODAS	4
Blood Orange, Coconut Lime, Lemon	
REED'S GINGER BREW	4
SAN PELLEGRINO SODAS.	4
Aranciata, Pompelmo	