

# LE GARAGE

<u>Diner</u>	<i>Par Commencer...</i>	
Soupe du Jour		6
Baby artichokes wrapped in bacon, stuffed with Bleu d'Auvergne + served with frilly red mustard greens, walnuts and an herb vinaigrette		11
Red beet <i>salade</i> with crispy Kataifi goat cheese, ancho cress and a white balsamic vinaigrette		10
Foie Gras confit, orange stuffed Nonnette + quince paste "sandwich" with a fennel pollen balsamic reduction		13
Endive <i>salade</i> with Roquefort, dried black mission figs, walnuts and a house-made ground mustard vinaigrette		9
Sautéed Monterey squid with Tarbaix beans, Niçoise olives, Sweet 100s and pastis		10
Filet Mignon Beef Tartar with a quail egg, shallots, parsley, capers, ground mustard and grilled croutons		12
Assiette de Fromage -Le Chevrot (goat), Kalkou (sheep) and Saint Nectaire (cow) with natural honey, Arkansas black apples and quince paste (for 2 people - \$5 for each extra person)		18
Assiette de Charcuterie -House made rabbit <i>pâté</i> w/ tomato confit, head cheese, spicy dried coppa, porc rillettes, House-smoked duck breast w/ ground mustard, cornichons + pearl onions (for 2 people - add \$4 for extra person)		16

## *Par Manger...*

P.E.I. Mussels with chorizo sausage, tomato ragout, elephant garlic confit, harissa aïoli and croutons	15
P.E.I. Mussels <i>Marinière</i> with white wine, shallots, garlic and parsley	14
Black Cod marinated in citrus with red spring onion confit, mixed rabe, pomellos + a kaffir lime leaf emulsion	25
Duck <i>Confit</i> with farro, crispy pork belly, roasted organic Bartlett pears and black apple maple jus	22
Squid Ink Fettuccini with Monterey squid, Manila clams, sage, tomato <i>concassée</i> + shaved Kalkou cheese	22
Mary's Air Chilled Roasted Chicken with Arson Mills polenta and <i>sauce supreme</i>	21
Lamb <i>Daube</i> with baby yellow carrots, baby zucchini and baby turnips	25
Steelhead seared and served with glazed endives, Niman Ranch bacon and pecans	22
Filet Mignon (8 oz) seared and served with white asparagus, Italian porcini mushrooms and a <i>Béarnaise</i> sauce	31
Pot Pie "Aux Legumes" with beech mushrooms, English peas, parsnips, French round carrots and a <i>piment d'espelette béchamel</i> sauce	19

## *A côté...*

Kennebec house-cut fries with aïoli	5
Organic mixed rabe with garlic chips	7
Brussels sprouts with toasted pumpkin seeds	7
Organic mixed greens with Sweet 100s + garlic brioche croutons	6

Le Garage uses local, organic + fair trade products whenever possible  
 Corkage Fee 25 (limited to 2 750ml bottle per party)  
 Le Garage is not responsible for lost or stolen items