

LE GARAGE

Diner

Par Commencer...

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| Soupe du Jour - | 9 |
| Crispy Frites - vadouvan chick pea fries with fleur de sel + horseradish cocktail sauce | 9 |
| Spring Salade - frilly red mustard greens, Ranier cherries, wild strawberries, candied pistachios and a Williams pear dressing | 13 |
| Crispy Maryland Soft Shell Crab - organic pink honeydew melon, watermelon and basil coulis | 15 |
| Roasted Chioggia Beets - fennel panna cotta, fourme d'ambert cheese, hazelnuts and a balsamic vinaigrette | 13 |
| Squash Blossoms - stuffed with fresh rhubarb and goat cheese, lightly fried and served with a huckleberry coulis | 14 |
| Foie Gras Au Torchon - mango pear chutney served with brioche | 23 |
| Assiette de Fromage - Pavé de Jodis (Goat-Loire), Chistéra (Sheep- Basque) and Comté Marcel Petit (Raw Cow Milk- Jura) with natural honey, Marcona almonds and quince paste (for 2 people - \$5/ extra person) | 19 |
| Assiette de Charcuterie - House made Pâté de Campagne, Rosette de Lyon, Head cheese, Prosciutto crudo, rabbit rillettes, with ground mustard, cornichons + pearl onions (for 2 people - add \$5 for extra person) | 19 |

Par Manger...

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| P.E.I. Mussels Provençale - with garlic, shallots, white wine, cream, cherry tomatoes, olives Niçoise and pasta | 18 |
| P.E.I. Mussels Marinière - white wine, shallots, garlic and parsley | 17 |
| Atlantic Salmon wrapped in fig leaves served with romesco beans, kale pesto and sauce vierge | 28 |
| Grapefruit Basil Fettucini - house made tomato ragout, fresh basil, Domaine du Vallage triple cream cheese | 24 |
| Muscovy Duck Confit - potatoes landaise, cippolini onions and a garlic crème sauce | 26 |
| Roasted Petaluma Chicken Breast - stuffed with goat cheese, served with fresh English pea risotto and a lemon verbena sauce | 25 |
| Sole Meunière - grilled broccoli di Cicco, Vidalia sweet onion purée, caper berries and brown butter | 26 |
| New-York Strip Steak - green peppercorn sauce and Kennebec House-cut fries | 30 |
| Vegetarian Ratatouille - zucchini, eggplant, red onions, bell peppers, tomatoes with a parmesan saffron gratinée and arugula | 19 |

A côté...

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| Kennebec House-cut fries - with aioli | 6 |
| Sautéed Romano Beans - with kale pesto | 8 |
| Organic Mixed Greens - with Sweet 100s cherry tomatoes + garlic brioche croutons | 7 |

Corkage Fee 25 (limited to 2 750ml bottle per party)

Le Garage is not responsible for lost or stolen items

Consuming undercooked foods may increase your risk of foodborne illness