

LE GARAGE

Diner

Pour Commencer...

Soupe du Jour -	9
Crispy Frites - vadouvan chick pea fries with fleur de sel + horseradish cocktail sauce	9
Heirloom Tomatoes - herbed fromage blanc, lemon cucumbers, red spring onion and watermelon basil dressing	13
Crispy Maryland Soft Shell Crab - organic pink honeydew melon, watermelon and basil coulis	15
Roasted Black Mission Fig Salade - jambon de Bayonne, arugula, Domaine du Vallage triple cream cheese, red wine pickled Bartlett pears and a honey balsamic dressing	14
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 Jadis (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

Pour Manger...

P.E.I. Mussels Provençale - with garlic, shallots, white wine, cream, cherry tomatoes, olives Niçoise and pastis	18
P.E.I. Mussels Marinère - white wine, shallots, garlic and parsley	17
Atlantic Salmon wrapped in fig leaves served with rosa Bianca eggplant, cabernet grapes and a black mission figs beurre blanc	28
Grapefruit Basil Fettucini - house made tomato ragout, fresh basil, Domaine du Vallage triple cream cheese	24
Seared Monkfish - green pepper piperade and a lobster chorizo emulsion	26
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
New-York Strip Steak - green peppercorn sauce and Kennebec House-cut fries	30
Vegetarian Basquaise - bell peppers, tomatoes concassés, poached egg, sundried tomatoes, garlic croutons and arugula	21

A côté...

Kennebec House-cut fries - with aioli	6
Sautéed Romano Beans - glazed with honey and ras el hanout	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