

LE GARAGE

Lunch

Soup du Jour	6
Endive <i>salade</i> with Roquefort, dried black mission figs, walnuts and a house-made ground mustard <i>vinaigrette</i>	9
Filet Mignon beef <i>tartar</i> with a quail egg, shallots, parsley, capers, ground mustard and grilled croutons	12
Salade Niçoise w/seared tuna, hard boiled eggs, asparagus, red bell peppers, potatoes, olives, tomatoes, anchovies	14
Red beet <i>salade</i> with crispy Kataifi goat cheese, ancho cress and a white balsamic <i>vinaigrette</i>	10
Foie Gras <i>confit</i> , orange stuffed Nonnette + quince paste "sandwich" with a fennel pollen balsamic reduction	13

Sandwiches, etc...

Warm smoked French herring and bacon sandwich with tomatoes, red onions, butter lettuce, artichoke pesto and whole grain <i>moutarde de meaux</i> on ciabatta, served with fries and <i>aioli</i>	11
Mazami Kobe beef burger - 1/2 lb of Kobe, Morbier cheese, tomatoes, butter lettuce, grilled red onions <i>aioli</i> on ciabatta served with a side of fries	15
7hour house-made ham sandwich with Bleu d'Auvergne, Arkansas black apple, roasted hazelnut butter and organic baby red mustard greens, served with fries and <i>aioli</i>	13
Grilled chicken breast, <i>pistou</i> goat cheese, pequinillo peppers, artichoke pesto, + butter lettuce on ciabatta, served with fries and <i>aioli</i>	11
Smoked Salmon <i>tarte flambée</i> with <i>crème fraîche</i> , capers and red onion served with mixed greens	12
<i>Tarte flambée</i> with onions, Niman Ranch bacon, Reblochon cheese + marble potatoes served with mixed greens	12
Croque Monsieur - ham, béchamel and gruyere on Panarama brioche served w./mixed greens	9
Croque Madame - add an egg	10
Quiche Lorraine -smoked bacon, emmental and onions served with mixed greens	12
Le Garage's cheese or charcuterie <i>tartine</i> - chef's selection of cheese or charcuterie served on a <i>baguette</i> with a soup + mixed greens	12

Entrees...

P.E.I. Mussels with chorizo sausage, tomato <i>ragout</i> , elephant garlic <i>confit</i> , harissa <i>aioli</i> and croutons	15
P.E.I. Mussels <i>Marinière</i> with white wine, shallots, garlic and parsley	14
Steelhead seared and served with glazed endives, Niman Ranch bacon and pecans	19
Steak Frites - Niman Ranch <i>Bavette</i> steak grilled and served with <i>piment d'espelette</i> butter and Kennebec fries	20
Pot Pie "Aux Legumes" with beech mushrooms, English peas, parsnips, French round carrots and a <i>piment d'espelette</i> béchamel sauce	19

A côté...

Kennebec house-cut fries with <i>aioli</i>	5
Brussel sprouts with toasted pumpkin seeds	7
Organic mixed rabes with garlic chips	7
Organic mixed greens with Sweet 100s + garlic brioche croutons	6