

# Claudette

## MARCHÉ de PROVENCE

Tomato & Cucumber Salad 10

*fresh herbs, za'atar, sesame, nigella*

Les Fromages 18

*bonne bouche, timberdoodle, verano*

Burnt Eggplant 12

*housemade flatbread, tomato, smoked salt, olive oil*

Chicken Liver Mousse 14

*rosé, toasted peppercorns*

Truffle Hummus 18

*housemade flatbread, confit garlic, olive oil*

## les HORS d'ŒUVRES

Roasted Beet Salad 16

*horseradish, spring greens, parmesan, arugula*

Sweet Potato Falafel 14

*housemade harissa, pickled chilies*

Creamy Burrata 21

*butternut squash, pumpkin seed pesto*

Lamb Kefta 15

*za'atar yogurt, ginger, arugula*

## les ENTRÉES

Seared Tuna Loin Salad 24

*bibb lettuce, champagne-dijon vinaigrette, shabazi breadcrumbs*

Chicken & Kohlrabi Salad 20

*mint, chili, scallion, walnut-truffle emulsion*

Grilled Branzino 23

*sauce vierge, charred lemon*

Crispy Skin Aurora Salmon 29

*harissa soubise, charred cauliflower, pomegranate*

Fried Flake Sandwich 18

*pickled chilies, harissa aioli, housemade chips, potato bun*

Lamb Burger 19

*pickled onion, gruyère, brioche, paprika aioli, frites*

## les GARNITURES

each 8

Sautéed Squash

*herbs, garlic*

Pommes Frites

*ras al hanout, paprika aioli*

Green Beans

*garlic butter, poppy & sesame seeds, lemon*

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness