

CHERCHE MIDI

APPETIZERS

- ASPARAGUS SALAD** w. parmesan, pickled chanterelles, frisée and garlic breadcrumbs \$14
CHERCHE MIDI CRUDITES green market vegetables and salami \$19
HEIRLOOM BEETS brebis, pistachios, chervil \$12
SAUTEED SARDINES over grilled country bread with saffron aioli and pickled shallots \$14
FROG LEGS green garlic velouté, garlic chips, crisp parsley \$19
HAMACHI CRUDO w. yuzu, radish and shiso \$15
STEAK TARTARE w. toasted baguette and a watercress salad \$19
GREEN MARKET LETTUCES shaved vegetables and a lemon vinaigrette \$14
PAN-ROASTED FOIE GRAS w. rhubarb compote and homemade brioche \$26
POT DE FROMAGE parmesan custard w. anchovy butter toast \$14

ENTREES

- HOMEMADE LOBSTER RAVIOLI** in ginger beurre blanc with piquillo peppers \$21
PAN-SEARED SALMON lentils, cumin scented yogurt and greens \$30
SKATE WING MEUNIÈRE w. an onion-fennel soubise \$23
WHOLE GRILLED DAURADE w. crispy herbs \$34
BOUCHOT MUSSELS in a basil broth with broccolini and lemon confit \$26
CHERCHE MIDI SALADE NICOISE \$25
ROASTED CHICKEN BREAST w. baby leeks, morels and gnocchi \$28
SADDLE OF LAMB w. zucchini, eggplant and basil \$32
DRY-AGED PRIME RIB cider braised onions and pommes soufflés \$48
STEAK FRITES w. choice of Maitre D' butter or Béarnaise sauce \$27
FILET MIGNON AU POIVRE \$35
PRIME RIB BURGER w. bacon marmalade, roasted mushrooms, aged gruyère cheese and pommes frites \$21

SIDES \$9

POMMES FRITES

ROASTED CAULIFLOWER

GINGER STEAMED CARROTS

ONION RINGS

SPINACH GRATIN

ROASTED MUSHROOMS w. kale and shallots

BABY LETTUCES w. dijon vinaigrette

ROASTED FINGERLING POTATOES

EXECUTIVE CHEFS: SHANE MCBRIDE AND DANIEL PARILLA

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE TO MEET YOUR NEEDS.