

AMAYA

FRENCH BRASSERIE

STARTERS

FRENCH ONION SOUP 18
comte gratinee, onion confit, en croute

LEEK VISCHYSOISE 16
potato croquette, preserved lemon

MARKET SALAD 17
sagehill carrot, medjool dates,
fromage blanc, hazelnut vinaigrette

FRISÉE AUX LARDONS 19
hen egg, escarole, torn crouton,
mustard vinaigrette

BABY LETTUCE 17
bibb lettuce, radishes, cucumber,
fine herb dressing

STEAK TARTARE 25
capers, cured egg yolk, parmesan espuma,
potato gougeres

PÂTÉ MAISON 23
country pate, grainy mustard,
pickled market vegetables

**BURGANDY ESCARGOT
VOL AU VENT 29**
garden vegetable, cordyceps,
garlic parsley butter sauce

BREAD

BRIOCHE 9
everything spice, cultured butter

FROM THE SEA

FRUITS DE MER 112
oysters | prawn cocktail | scallop ceviche | clams
vermouth yuzu mignonette, house fermented hot sauce

PACIFIC OYSTERS 43
vermouth yuzu mignonette,
house fermented hot sauce

SCALLOP CRUDO 36
green chartreuse, pear, apple, preserved lemon

TUNA 'NICOISE' 39
anchovy, haricot vert, potato confit,
olives, egg yolk dressing

PETROSSIAN CAVIAR
DAURENKI 30G - 225
OSSETRA 50G - 350

CHARCUTERIE

PLATE 40 - Choose any 4 meats or cheese

- | | |
|------------------------|---------------------------|
| ◇ MEATS ◇ | ◇ CALIFORNIA ◇ |
| Fennel Salami 16 | CHEESE |
| Sopressata 16 | Hop Along 14 |
| Prosciutto Di Parma 16 | Bermuda Triangle 14 |
| Serrano 16 | Point Reyes Blue 14 |
| Jamon Iberico 20 | ◇ FRENCH CHEESE ◇ |
| Wagyu Bresola 20 | Tommes De Savoie 14 |
| | Camembert 14 |
| | St. Félicien Tentation 14 |

MAINS

32oz WAGYU TOMAHAWK 220
charred broccolini, sauce au poivre

ROASTED DUCK CROWN 155
honey lacquered, turnips, lentil du puy

PARISIENNE GNOCCHI 31
wild mushroom, tomme de savoie, sprouting broccoli

PORK CHOP 45
cranberry bean, brussel sprout,
lardon, sauce charcutiere

STEELHEAD TROUT 35
A LA VERONIQUE
celery, grapes, brown butter, sauce Veronique

FILET DE BEOUF 85
pommes mousseline, sagehill carrots,
garlic parsley, sauce au poivre

BOULLIABASE 65
venus clams, scallop, striped bass,
young fennel

AUBERGINE 27
eggplant, marinated cherry tomatoes, sumac, evoo

SIDES

**FRENCH
FRIES 10**
whole grain mustard aioli

**CHARRED
BROCCOLINI 14**
anchovy, preserved lemon,
espetete

**POMMES
MOUSSELINE 15**
chives

**VADOUVAN
CARROTS 14**
honey, mint, lemon

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.