

AMAYA

FRENCH BRASSERIE

STARTERS

FRENCH ONION SOUP 18
comté gratinée, onion confit, en croûte

LEEK VICHYSOISE 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 gougères

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

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

BREAD

BRIOCHE 12
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 'NIÇOISE' 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 ◇

Fennel Salami 16
Sopressata 16
Prosciutto Di Parma 16
Serrano 16
Jamón Iberico 20
Wagyu Bresaola 20

◇ CALIFORNIA ◇ CHEESE

Hop Along 14
Bermuda Triangle 14
Point Reyes Blue 14

◇ FRENCH CHEESE ◇

Tomme De Savoie 14
Camembert 14
Brillat Savarin 14

MAINS

FOR THE TABLE

32oz WAGYU TOMAHAWK 220
charred broccolini, sauce au poivre

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

PARISIENNE GNOCCHI 32
wild mushroom, tomme de savoie, sprouting broccoli

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

**STEELHEAD TROUT 39
A LA VÉRONIQUE**
celery, grapes, brown butter, sauce véronique

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

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

AUBERGINE 28
eggplant, marinated cherry tomatoes, sumac, evoo

SIDES

**FRENCH
FRIES 10**
whole grain mustard aioli

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

**POMMES
MOUSSELINE 14**
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.