

AMAYA

FRENCH BRASSERIE

STARTERS

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

GREEN GARLIC VICHYSOISE 16
fromage blanc royale, spring onion, black garlic

MARKET SALAD 17
sagehill carrots, 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 | clams
fruit de mer du jour, vermouth yuzu mignonette,
house fermented hot sauce

OYSTERS 43
vermouth yuzu mignonette,
house fermented hot sauce

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

TUNA À LA BASQUAISE 39
ahi tuna, espelette pepper,
spring onion, yuzu

PETROSSIAN CAVIAR

potato chips, pomme paillasson,
crème fraiche, chives
30G – 225 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 asparagus, sauce au poivre

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

PARISIENNE GNOCCHI 32
foraged mushroom, english pea, wild ramps

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, olive oil

SIDES

**FRENCH
FRIES 10**
whole grain mustard aioli

**CHARRED
ASPARAGUS 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.