

## Starters

### **Baby Beet Salad** 9

pickled baby beets, goat cheese, basil pesto

### **Burrata Crostini** 12

basil, roasted tomatoes, petite greens

### **Sweet Corn Soup** 8

maitake mushroom

### **Warm Chanterelle Salad** 10

pistachio puree, watercress

### **Pork Belly Fritters** 9

pickled peach salad, cucumber, sriracha

### **Gulf Shrimp** 8

tempura fried, grapefruit, cilantro, niçoise olives, sambal

## Mains

### **Sea Scallops** 23

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### **Steelhead Trout** 28

corn cake, summer vegetables, crabmeat

### **Gulf Shrimp** 20

miso brown butter, turnip, vidalia onion salad

### **Softshell Crab** 25

green asparagus puree , cherry tomatoes, ricotta gnocchi

### **NY Strip** 28

oxtail ravioli ,chanterelle mushroom and fava bean salad

### **Chicken Breast** 24

braised chicken thigh, succotash, Benton's bacon

### **Duck Breast** 27

braised fennel, roasted fingerling potatoes, English peas

### 4 Course Tasting 40.00

wine pairing 20.00

#### **Beet Salad**

*J Brut Rosé, Russian River, CA NV*

pickled baby beets, goat cheese, basil pesto

#### **Black Cod**

*Joseph Faiveley Maçon Village, Burgundy, France '08*

sweet corn, radish sprouts, aged sherry vinegar

#### **Wagyu Short Rib**

*Ibericos Tempranillo, Rioja, Spain '07*

crowder peas, chanterelle mushrooms

#### **Beignets**

*Niepoort Late Bottle Vintage Port '05*

chocolate and coffee pot de crème

**Coquette**  
bistro wine bar

Dinner

August 18, 2010