

# FLEUR DE SEL

WINTER 2018

## APPETIZERS AND SHARED PLATES

### SMOKED SALMON AND GNOCCHI GRATINÉE \$ 9

House smoked king salmon with Parisian gnocchi gratinée with a mornay sauce

### CHARRED BABY OCTOPUS \$ 10 GF

Roasted onions and Portobello -red peppers sweet and sour piperade with capers

### CRISPY SNAILS WITH GARLIC AND PARSLEY \$ 10 GF

Tempura deep fried 8 snails, butternut squash and onion petals  
Over a cream of parsley and garlic

### FOIE GRAS PANNA COTTA \$ 9

"la belle farm" foie gras -rhubarb jam - Italian black truffles - house made brioche

### RILLETTE \$ 8

Country style pork paté - mushroom confit - toasted tartines - cornichons

### BRUSH CREEK BLUE CHEESE FLATBREAD \$ 8

Sweet glazed turnips purée - Brush Creek blue cheese from Deary Idaho  
Julienne of red beets - Pepitas

## SOUPS AND SALADS

### SOUP OF THE DAY CUP \$ 4 BOWL \$ 6.75

### "FRENCH" ONION SOUP GRATINÉE \$ 8.50

My mom's recipe

### ROMAINE \$ 9

Caesar dressing\* - crisp parmesan - red onions

Side salad (also available with balsamic dressing) \$ 5

### BABY GREENS \$ 9.95

Mixed greens - feta cheese - tomato - olives - celery - balsamic vinaigrette

Side salad \$ 5

### SHRIMP, AVOCADO AND FRESH MOZZARELLA SALAD \$ 15 ½ ORDER \$ 8.50 GF

Hot house tomatoes - basil oil - balsamic glaze - mixed greens with avocado

### WINTER GOAT CHEESE SALAD \$ 8.25

Deep fried goat cheese - red cabbage salad mix -candied walnuts -dried cranberries  
Figs vermouth vinaigrette

### "RILLONS"AND ENDIVE SALAD \$ 8.50 GF

Belgian endives, shredded Brussels sprout tossed in a

Brush Creek blue cheese dressing (creamery from Deary Idaho)

Pork belly "Rillons" a delicacy of the Loire region and dusted with carrot cake

*\* The use of cellular phones in the restaurant and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*Many dishes contain ingredients not listed on the menu.*

*Please let us know if you have allergies of food sensitivities*

## LES ENTRÉES

### **“MAC AND CHEESE” \$ 15**

Cream and parmesan recreate an American classic – rigatoni pasta

### **PORTOBELLO NAPOLEON \$ 17**

Vegetable patty of sweet potatoes, red beets, quinoa, walnuts and seasoning  
Layered with Oven roasted Portobello – crispy cauliflower fritters and FDS mustard

### **RR RANCH BEEF SHOULDER TENDER \$ 22**

From Loomis WA, cooked sous vide medium rare to medium then grilled  
Horseradish, cabernet and black garlic reduction – crispy shallots - Bistro fries

### **PLAT DU JOUR**

Chef selection priced accordingly – while it last

### **“LES CLASSIQUES” SOME WITH A TWIST BUT TIMELESS**

### **JOUES DE PORC À LA BOURGUIGNONNE \$ 22 GF**

Duroc pork cheeks braised in red wine – sauce Bourguignonne  
Glazed Brussels sprouts – Yukon gold cake – Rillons de Loire

### **RIS DE BOEUF SAUTÉ AU COGNAC \$ 18**

Beef sweetbread – black trumpet mushrooms – Tuscan kale  
Parisian gnocchi - Brandy cream sauce –

### **SAUMON À LA NAGE \$ 25 GF**

Canadian King salmon baked and served in a lobster broth  
Turnips, fingerling potatoes, fennel

### **CAILLE FARÇIE AU FOIE GRAS ONE BIRD \$ 19 TWO \$ 26 GF**

Semi boneless quail stuffed with a foie gras mousse and roasted  
Caramelized sauerkraut creamy risotto – cauliflower fritters - jus persillé

### **CONFIT DE CANARD “AUX EPICES” \$ 24 GF**

Duck confit – grilled duck sausage - fennel, bell peppers, sun dried tomatoes fricassée  
Balsamic vinegar and green peppercorns demi glace

### **POULET AUX TRUFFES – A Fleur de Sel “classic” \$ 23**

Airline chicken breast grilled (non GMO, free range) – mushroom duxelle ravioli  
Italian black truffles cream

## **SIDE DISHES**

Side of duck sausage \$ 6

Mac and cheese \$ 6

Crispy goat cheese \$ 3.50

Bistro fries \$ 4

White truffle oil drizzle \$ 1

Bread basket as an appetizer \$3

**GF – GLUTEN FREE**

*A 18% gratuity will be added for parties of 8 or more, tabs left open  
and credit card receipts left unsigned.  
No separate checks for parties of 8 or more*