

REVE

SPRING 2024

Each dish is carefully crafted by Chef/Owner Paul Magu-Lecugy. He takes into consideration not only the flavors but textures and overall enjoyment of the dish. All sauces and soups are made 100% in house & do not contain flour. No substitutions please. \$5 supplement for items split by the kitchen (no charge for share plates).

AMUSE-BOUCHE

Snacks with your aperitif

GOUGÈRES 9

(6) Bite size French cheese puffs - enjoy with Champagne!

GF OLIVES A LA PROVENÇALE 7

POMMES FRITES 9

HORS D'ŒUVRE

HÛÎTRES DU JOUR* 23

Half of a dozen oysters with a champagne vinegar mignonette AQ
additional oysters \$4 ea

REGIIS OVA OSSETRA CAVIAR* 119

30g. Served with blinis, crème fraîche, & chives
The sturgeon is from only the highest quality, sustainable farms personally selected by Chef Thomas Keller (French Laundry) & Shaoching Bishop, owners of Regiis Ova

GF ESCARGOTS 18

(6) Burgundy escargot in the shell with herb garlic butter

GF POULPE "SALAD" 19

Octopus, fava bean, potato & almond garlic cream

OEUFS FARCIS 15

3 deviled organic eggs topped with black truffle pearls & fine herbs. Accompanied with three fun garnishes.

PÂTÉ EN CROUTE 23.5

house made country style pâté en croute with endive and classic condiments

CREATE YOUR OWN CHARCUTERIE BOARD

Choose three items - 28 Choose five items - 42
served with appropriate condiments

MEATS: Rabbit rilette GF, Chicken liver mousse, Serrano ham, or Saucisson sec

CHEESES: Comté, Gruyère, Camembert, Humbolt Fog

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINEE 14.5

Classic French onion soup with veal stock. Topped with croutons, Gruyère and Comté cheeses GFA

GF SOUPE FROIDE DE PETITS POIS 14

Vegan. Chilled English pea & mint soup
add fresh crab 1/2 oz 4. supplement

GF SALADE RÊVE 14

Mixed seasonal lettuces, garnished with cherry tomatoes, olive tapenade, radish and Parmesan cheese with a lemon thyme vinaigrette

GF ASPERGE VERTE 16

poached fresh green asparagus topped with a soft poached organic egg, truffle vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF = gluten free. GFA = gluten free available Parties of 6 or more will have a 20% service charge added to the bill. Tips are shared among all of the hourly team members including kitchen staff.

LES PLATS PRINCIPAUX

* STEAK FRITES "CLASSIQUE" 49 / 84

Traditional French bistro cut Angus ribeye steak with classic peppercorn sauce & fries. Garnished with vegetables.
"super-size" your fries 4.

*GF POULET FAÇON COQ AU VIN 32

Red wine braised chicken leg & thigh with house made pancetta, pearl onions, and button mushrooms. Served over mashed potatoes

* MOULES FRITES "MARINIÈRE" 28

Steamed PEI mussels in a white wine, shallots, garlic and cream broth served with fries GFA
"super-size" your fries 4.

JOUE DE BOEUF 44

Braised Wagyu beef cheeks served over fava bean puree, glazed carrots and onions

RIS DE VEAU RÔTI 39

Roasted veal sweetbreads over creamed spinach & ramps, garnished with sautéed mushrooms & house made potato gnocchi

GF NAVARIN D'AGNEAU 38

Superior Farms US grass fed Lamb stew with bright spring vegetables.

ROUFFE DE L'ANTARCTIQUE 38

Fresh blue nose bass over romanesco two ways. Garnished with a jumbo fried spring vegetable stuffed raviolo. Olive vinaigrette.

GF NOIX DE ST JACQUES 44

Seared day boat scallops over spring pea risotto.

GF RISOTTO AUX POIS DE PRINTEMPS 29

Risotto with pea puree & whole spring peas, mascarpone & parmesan cheeses.
Vegetarian, vegan upon request.

* CHILDREN'S PORTION AVAILABLE FOR PETITS GOURMANDS AGE 9 & UNDER. 22

ACCOMPAGNEMENTS

GF MASHED POTATOES 10

GF LEGUMES 11

Side of seasonal vegetables.

TRIBECCA OVENS FRENCH BAGUETTE 6

Additional 6 slices of bread & butter
first basket is complimentary

GF GLUTEN FREE MARIPOSA BAKERY BAGUETTE 6

6" baguette

LE BIB GOURMAND 49

Three Course "classic" French dinner
available Tuesday - Thursday

2 COURSE WINE PAIRING

3 oz \$21 / 5 oz \$35

CUP OF FRENCH ONION SOUP OR RÊVE SALAD

COQ AU VIN OR MOULES FRITES

ILE FLOTTANTE

Poached meringue over creme anglaise with pistachios