

Vue

appetizers

Olives green Lucques	5
Marcona Almonds	5
Chicken Liver Pate pickled vegetables and toast	7
Garden Tomato Salad grilled red onions, fresh basil & mozzarella cheese	8
Pastis & Juniper Cured Scottish Salmon mustard-crème fraiche, potato & fennel salad	10
Charcuterie sopressata, chorizo, cherry mustard & pickles	8
Braised Snake River Farm Pork Belly sweet potato, apple & watermelon radish	10
16 Month Cured Country Ham Salad cantaloupe, blackberries & Marcona almonds	9
Salad of Bibb Lettuce, Frisee & Radicchio raspberry vinaigrette & croutons	7
Mushrooms on Toast poached local egg, asparagus, Mornay & crispy pancetta	10
Composed Cheese Plate with accompaniments	12
Roaring Forties, Australia	
Brilliat Savarin, Triple Cream, France	

entrees

N.Z. Lamb Chops In a Pecan Crust fava bean puree & Provencal tomato	22
6 oz. Painted Hills Bistro Filet tomato butter, fingerling potatoes & roasted mushrooms	23
Sonoma Duck Confit salad of fingerling potato & asparagus, peach marmalade	22
Maine Scallops charred tomatillo sauce, Silver Queen corn, zucchini & bacon sauté	21
Scottish Salmon summer potato salad, asparagus & Madras curry sauce	20