

La Brasserie

V A I L

DINNER MENU

LES HORS D'ŒUVRES

Oyster on the Half Shell * \$5 each

Premium selection from East and West coast. Shucked to order, served on ice with fresh lemon. Accompanied by house cocktail sauce, yuzu mignonette, and horseradish.

Shrimp Cocktail * \$24

Large premium poached shrimp served chilled with homemade cocktail sauce, lemon zest & jalapeños.

Mousseline de Foie Gras \$26

Luxurious, smooth, spreadable pâté crafted from grade A Moulard duck foie gras, paired with toasted challah bread & fig compote.

Beef Tartare * \$34

Hand-chopped tenderloin, capers, parsley, onions, cornichons, mustard & crispy potato crisps.

Salmon Crudo * \$28

Raw, chilled preparation of world-renowned Ora King Salmon from New Zealand dressed in brown butter-infused Lêche de Tigre with fresh lime juice, yuzu, white soy, ginger and honey.

LE PLATEAU DE FRUITS DE MER



Seafood Plateau *

Premium build-your-own platter containing 13/15 shrimp, premium oysters, split poached lobster tail, raw sashimi-style Blue Fin Tuna and premium King Crab. Served with house cocktail sauce, yuzu mignonette and fresh lemon.

LES ACCOMPAGNEMENTS \$14

Haricots Verts

Brussels Sprouts

French Fries

Jumbo Asparagus

Sautéed Mushrooms

Mashed Potatoes

SOUPES & SALADES

Soupe à l'Oignon Gratinée \$19

Slowly caramelized onions, thyme, rich beef broth, toasted bread & Swiss cheese.

Salade César \$19

Romaine hearts, homemade dressing, croutons & Parmesan.
Add chicken +15 · add salmon +20

Salade de Chèvre Chaud \$23

Warm goat cheese, mixed greens, roasted nuts & honey vinaigrette.
Add chicken +15 · add salmon +20

LES PLATS PRINCIPAUX

Steak Frites *

Maître d'hôtel butter & crispy French fries.

New York Strip \$46

6oz Prime Filet \$65

10oz SRF Wagyu Ribeye \$100

Add béarnaise, au poivre or truffle butter +7 each

Branzino à la Plancha \$46

Branzino fillet, grilled vegetables, smashed potatoes & citrus herb sauce.

Ora King Salmon \$52

A beautifully pan-roasted Ora King Salmon filet served with lobster cream sauce and blistered broccolini.

Poulet à la Diable \$38

A half chicken roasted whole and then finished by crisping the skin in garlic and fresh thyme, served with pommes purée.

Moules Marinières * \$29

PEI mussels cooked in white wine, shallots, fresh parsley, topped with a touch of fresh oregano, served with garlic grilled bread.

Whole Roasted Cauliflower \$30

A stunning, flavor-packed vegetarian centerpiece. A whole head of cauliflower seasoned with fresh Vadouvan curry.

Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge will be added to parties of six or more. Additional gratuity is optional. Gratuities are shared by employees.