

La Brasserie

V A I L

LUNCH MENU

LES HORS D'ŒUVRES

Charcuterie Board to share \$36

The meats: sourced from legendary Salumeria Biellese (NYC 1925). Coppa & saucisson basque. The cheeses: Comté, Morbier & Brie de Meaux. Accompanied by cornichons, sliced sourdough baguette, soft butter and country-style mustard from Edmond Fallot.

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 & potato crisps.

Salmon Crudo * \$28

Raw, chilled preparation of world-renowned Ora King Salmon from New Zealand dressed in brown butter—infused Leche 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 Maine lobster tail, raw sashimi-style Blue Fin Tuna and premium King Crab. Served with house cocktail sauce, yuzu mignonette and fresh lemon.

SOUPES & SALADES

Onion Soup 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 Niçoise \$34

Seared tuna, green beans, tomatoes, potatoes, eggs & olives.

Salade de Chèvre Chaud \$23

Warm goat cheese, mixed greens, roasted nuts & honey vinaigrette.

Add chicken +15 · add salmon +20

Summer Salad \$19

Grapefruit supremes, feta, pomegranate, olive oil & lemon dressing.

Add chicken +15 · add salmon +20

LES PLATS PRINCIPAUX

Steak Frites *

Maitre 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.

Quiche Lorraine \$24

With a side of house salad.

Moules Marinières * \$29

PEI mussels in white wine, shallots, fresh parsley, served with garlic grilled bread.

Cordon Bleu \$42

A delicate chicken breast, stuffed with smoked ham and Swiss cheese, lightly breaded and cooked to a golden crisp. Served with a light Dijon cream sauce and side of house salad.

LES SANDWICHES

Croque Monsieur \$27

Classic French grilled ham & Gruyère sandwich with béchamel, served with fries or side of house salad.

Make it a Madame — topped with a sunny-side up egg +3

Raclette Burger \$32

Black Angus beef, raclette cheese, Benton's bacon, buckleberry gastrique & truffle aioli, served with fries or side of house salad.

Lobster Roll \$48

4oz poached Maine lobster, yuzu-kenpie, toasted New England roll, served with fries or side of house salad.

LB Burger \$25

Black Angus beef, caramelized onions, bacon, mushrooms & avocado, served with fries or side of house salad.

Traditional Ham & Brie Sandwich \$24

Fresh baguette, butter, Brie & dressed greens, served with fries or side of house salad.

LES ACCOMPAGNEMENTS \$14

Haricots Verts Brussels Sprouts

French Fries Jumbo Asparagus

Sautéed Mushrooms Mashed Potatoes

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.