



LA TERRASSE

S T A R T E R S

OYSTERS

Served with fresh lemon ,
mignonette sauce 1/2 dozen - \$18

WARMED OLIVES

Tossed with espelette pepper - \$8

FINGERLING POTATOES

Smashed and fried with mustard
aioli - \$10

STEAK TARTARE

Egg yolk and truffle pecorino- \$20

CAULIFLOWER TARTARE - \$13

DEVEILED EGGS

Four - \$10

ONION TART

Caramelized onion, Laura Chenel
goat cheese, basil pesto, frisee,
and duck prosciutto. Topped with a
farm fresh egg, encrusted in
semolina - \$18

DUCK LIVER PÂTÉ

Chef Jorge's original duck liver
pâté served with grilled bread - \$19

BURRATA

Prosciutto, fig spread, pistachios,
toasted bread - \$19

M A I N S

CHICKEN PALLIARD

Tenderized chicken thigh, seared to
order, shallots, garlic, white wine
butter sauce. Served with frisee
salad - \$19

COSTEAUX BURGER

6 oz Wagyu, chipotle aioli, aged
white cheddar cheese, secret sauce,
bacon jam, brioche bun + pomme
frites - \$20

MUSSELS

Mussels, white wine, garlic, shallots,
caramelized onion and grilled
bread - \$26

Add truffle butter - \$3

BRAISED SHORT RIB

(GF) Slowly braised angus short ribs,
onions, bell peppers, served on a skillet
over Preston Farms soft polenta - \$35

S A L A D S

BEET SALAD

Mixed baby head lettuce, spinach,
pickled beets, avocado, carrots,
quinoa, queso fresco, dijon
vinaigrette - \$16.50

SUMMER SALAD

Russian River Farms mixed baby
head lettuce, Preston Farms
Strawberries, shaved fennel,
pickled red onions, candied
almonds, Laura Chenel goat
cheese, white balsamic
vinaigrette - \$18

VERTE SALAD

Russian River mixed baby head
lettuce, herbs, Dijon vinaigrette
- \$13

Add a farm fresh , semolina
encrusted egg - \$3

S I D E S
FRIES - \$9
(ADD TRUFFLE OIL - \$3)
SEASONAL VEGETABLE - \$8
RADDISH + BUTTER - \$6

FRENCH ONION SOUP
- \$7/cup \$9/bowl

CHARCUTERIE
- \$8 per person, min. two people