

# Brasserie 23

dinner

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## HORS-D'OEUVRE

- Truffle Deviled Eggs ..... 18  
Classic Deviled Eggs with Truffle
- Chorizo and Shrimp <sup>GF</sup> ..... 22  
Sautéed with Olive Oil, Chilies, Garlic.  
Served with Potato Purée
- Cheese and Charcuterie ..... 21  
A Selection of Two Meats and Cheeses,  
Dried Fruits, Candied Walnuts, Coarse  
Grain Mustard, and Cornichons
- Herb and Chile Whipped Feta ..... 19  
Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes,  
Fresh Herbs
- Moules Marinière ..... 19  
PEI Mussels, White Wine-Garlic Butter, Crusty French Bread

## SOUPES & SALADES

ADD PROTEIN TO ANY SALAD:

SALMON +15, SHRIMP +12, TUNA SALAD +10, STEAK +15, CHICKEN +10

- Onion Soup Gratinée ..... 11  
Traditionally Prepared with Gruyère Cheese  
and Crostini
- Frisée and Bacon Salade ..... 18  
Frisée Lettuce, Lardons, Pistachio,  
Hot Bacon Vinaigrette, Fried Shallots
- Caesar Salade \* ..... 12  
Baby Romaine, Creamy Caesar Dressing,  
Fresh Grated Parmesan, Crostini Dust
- Moroccan Spiced Lentil Salade <sup>V</sup> ..... 13  
Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved  
Red Onion, Tomato, Feta Cheese, Crisp Focaccia
- Seared Ahi Niçoise Salade <sup>GF</sup> ..... 21  
Rare Seared Tuna, Baby Yukon Gold Potatoes,  
Crisp Asparagus, Egg, Frisée Salade, Dijon Vinaigrette

## SIDES

- Pommes Frites <sup>V</sup> ..... 8
- Truffle Fries ..... 12
- Potato Purée <sup>GF+V</sup> ..... 8
- Ratatouille <sup>GF+V</sup> ..... 8
- Asparagus <sup>GF+V</sup> ..... 8
- Seasonal Vegetables ..... 8

## ENTREÉS

- Short Rib Bourguignon ..... 33  
Slow Braised with Potato Purée, Hearty Red Wine Sauce
- Roasted Chicken with Noodles \* ..... 26  
Oven Roasted Half Chicken with Fresh Herbs, Natural Jus,  
Pappardelle
- Dill Beurre Blanc Salmon \* <sup>GF</sup> ..... 31  
Pan Seared with a Dill Beurre Blanc, accompanied by our  
Ratatouille and Potato Purée

### L'ENTRECÔTE DE PARIS \*

Bistro Steak, Sauce Entrecôte, Crisp Frites

45

*Our version of a classic steak frites with our take on the decadent Café de Paris sauce. Popularized by the restaurant in 1930s Geneva that bears the same name.*

- Basque Seafood Stew <sup>GF</sup> ..... 36  
Shrimp, Mussels, Scallops, Clams, Market White Fish,  
Chorizo-Tomato Broth, White Beans
- Steak Sandwich ..... 25  
Grilled Steak, Arugula, Tomatoes, Remoulade,  
Fresh Mozz, Baguette
- Portobello Frites <sup>V</sup> ..... 18  
Marinated and Grilled Portobello Mushrooms,  
Sauce Entrecôte, Crisp Frites
- Raclette Burger \* ..... 22  
Caramelized Onions, Local Bacon,  
Raclette Cheese, Pickles, Crisp Frites
- Chicken and Leek Puff Pastry \* ..... 26  
Roasted Chicken, Mushroom and Leek Filled Puff  
Pastry Baked Crisp. Served with Potato Purée,  
Seasonal Vegetable, Demi-Glace
- Tuna Salad Sandwich ..... 20  
Olive Oil Poached Tuna in a Sherry Aioli, Olive Tapenade,  
Tomato, Red Onion, Arugula, Dijon Vinaigrette,  
Sourdough Bread

*v = vegetarian    gf = gluten-free  
we underlined our favorites!*

drinks

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drinks

## SPARKLING & SPRITZ

<b>Paloma</b> .....	13
Patron Silver, Agave, Grapefruit Juice, Prosecco	
<b>Hugo</b> .....	12
St-Germain Elderflower, Prosecco, Mint, Fever Tree Soda	
<b>Honey Lavender Spritz</b> .....	14
Ketel One Vodka, Honey Lavender Simple Syrup, Mionetto Prosecco, Lemon Juice	
<b>Aperol Spritz</b> .....	12
Aperol, Mionetto Prosecco, Fever Tree Soda Water	
<b>French 75</b> .....	13
Aviation Gin, Freshly Squeezed Lemon Juice, Mionetto Prosecco	
<b>Mimosa</b> .....	14
Mionetto Prosecco, Freshly Squeezed Orange Juice	

## SIGNATURE

<b>Plane to Paris</b> .....	14
Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice	
<b>Bloody Mary</b> .....	13
Tito's Vodka, Filthy Foods Bloody Mary Mix, Peppers	
<b>French Frankenstein</b> .....	13
Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice	
<b>Chocolate Rum Old Fashioned</b> .....	13
Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters	
<b>The Brasserie Sour</b> .....	14
Knob Creek 9-year Bourbon, Lemon Juice, Red Wine	
<b>Strawberry Pêche Sangria</b> .....	13
White Wine, Gran Citron, Giffard Pêche de Vigne, White Peaches, Strawberries, Lemon Juice, Fever Tree Soda Water	
<b>Spiced Old Fashioned</b> .....	14
Angel's Envy Bourbon, Spiced Simple Syrup, Old Fashioned Aromatic Bitters, Cinnamon Stick Garnish	

## MOCKTAILS

<b>Strawberry Mint Mocktail</b> .....	9
Strawberries, Mint, Lemon Juice, Simple Syrup, Fever Tree Soda Water	
<b>Cucumber Mint Mocktail</b> .....	9
Cucumbers, Mint, Lime Juice, Simple Syrup, Fever Tree Soda Water	
<b>Hibiscus Mule</b> .....	9
Ginger Beer, Lime Juice, Hibiscus Simple Syrup	
<b>Tropical Sunrise</b> .....	9
Orange Juice, Lemon Juice, Grenadine, Fever Tree Soda Water	



## BUBBLES

	6oz	9oz	bottle
Mionetto Prosecco (IT).....	12	17	45
Langlois-Chateau Crémant (FR).....	16	23	60
Gruet Sauvage Rosé (US).....	15	22	56
Mionetto, NA Sparkling Wine (IT).....	11	16	40
Nicolas Feuillatte Brut Rosé (FR).....			110
Veuve Clicquot Brut "Yellow Label" (FR).....			120

## WHITE WINE AND ROSÉ

	6oz	9oz	bottle
Biscaye Baie Sauvignon Blanc (FR).....	12	17	44
Bernier Chardonnay (FR).....	11	16	40
Maso Canali Pinot Grigio (IT).....	11	16	40
Dr. Loosen Blue Slate Riesling (DEU).....	14	20	52
Charles Krug Chardonnay (US).....	19	28	60
Duckhorn Sauvignon Blanc (US).....	14	21	52
Sabine Rosé (FR).....	10	14	36
Today's Discovery White Wine.....	10	14	36

## CELLAR SELECTION

Simonnet-Febvre Sauvignon Saint-Bris (FR).....	36
Cave de Lugny Chardonnay "Les Charmes" (FR).....	46
Louis Latour Pouilly-Fuissé (FR).....	92
Simonnet-Febvre Chablis (FR).....	60
Santa Margherita Pinot Grigio (IT).....	50
Honig Sauvignon Blanc (US).....	48
Duckhorn Sauvignon Blanc (US).....	52
Rombauer Chardonnay (US).....	84
Sonoma Cutrer Chardonnay "Russian River Ranches" (US).....	56
Cakebread Cellars Chardonnay (US).....	110
Jordan Chardonnay (US).....	95
Hess Collection Chardonnay (US).....	67
Miraval Rosé Méditerranée "Studio" (FR).....	60
Hampton Water Rosé (FR).....	55

## RED WINE

	6oz	9oz	bottle
Bichot Bourgogne Pinot Noir (FR).....	17	25	64
Ch du Caillau Malbec (FR).....	13	19	48
Ch La Freynelle Cabernet Sauvignon (FR).....	14	20	52
Ch Saint-André Corbin St. Émilion (FR).....	20	29	76
Batasiolo Barbera d'Alba (IT).....	12	17	44
Decoy by Duckhorn Pinot Noir (US).....	14	20	52
DAOU Cabernet Sauvignon (US).....	16	23	60
Today's Discovery Red Wine.....	10	14	36

## CELLAR SELECTION

Domaine Faiveley Gevrey-Chambertin (FR).....	144
Louis Jadot Pommard (FR).....	132
Domaine Faiveley Nuits-St.-Georges (FR).....	135
Maison Roche de Bellene Pinot Noir "Vieilles Vignes" (FR).....	78
Ch de Poncié, Fleurie "Le Pré Roi" (FR).....	52
Jean-Luc Colombo Côtes du Rhône "Les Abeilles" (FR).....	52
Ch Lassègue, St.-Émilion "Les Cadrans de Lassègue" (FR).....	80
King Estate Pinot Noir (US).....	58
Flowers Pinot Noir (US).....	95
Goldeneye by Duckhorn Pinot Noir (US).....	110
Belle Glos Pinot Noir "Clark & Telephone" (US).....	60
Rodney Strong Merlot (US).....	50
Justin Cabernet Sauvignon (US).....	58
Honig Cabernet Sauvignon (US).....	90
Silver Oak Cabernet Sauvignon (US).....	177
Jordan Cabernet Sauvignon (US).....	140
Caymus Vineyards Cabernet Sauvignon (US).....	180
Stag's Leap Wine Cellars Red Blend "Hands of Time" (US).....	58
The Prisoner (US).....	126
Michael David Zinfandel "Earthquake" (US).....	57

\* Includes all Apéro menu items, specialty cocktails and wine by the glass only.