



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

SEASONAL SALAD

Mixed baby head lettuce, Asian pear, shaved fennel, delicata squash, pickled red onions, candied almonds, Point Reyes blue 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