

CHRISTOPHER'S

PLATTERS

FIRST PLATES

- FRENCH ONION SOUP \$11
- ROASTED RED BELL PEPPER SOUP \$7
- WILD MUSHROOM SOUP W/ FOIE GRAS \$18 *
- ALSATIAN ONION TART, FRISSE & BACON \$14 *
- TORCHON OF FOIE GRAS, BRIOCHE & MIXED GREENS \$20 *
- ESCARGOT W/ GARLIC BUTTER EN CROUTE \$14

SALADS

- WATERCRESS & BIB W/ ORANGE, GRAPEFRUIT, APPLES, PINK PEPPERCORN VINAIGRETTE \$9
- FRISSE W/ POACHED EGG, BACON, SHERRY VINAIGRETTE \$12 *
- CHRISTOPHER'S SMOKED SALMON \$14 *
- ARUGULA W/ SMOKEY BLUE CHEESE & POACHED PEAR \$12
- DUCK CONFIT W/ MIXED GREENS, HUMBOLT FOG CHEESE, CHERRIES, RASPBERRY VINAIGRETTE \$16
- MIXED GRILL W/ CHICKEN, LAMB CHOP, & STEAK \$16 *
- PARMESAN ENCRUSTED GOAT CHEESE SALAD \$9

FISH

- LOBSTER W/ FENNEL, ARUGULA, SMOKED CRÈME FRAICHE \$18*
- STEAMED MUSSELS, CHORIZO, WHITE WINE BROTH \$16 *
- FILET OF SALMON W/ MIXED GREENS, LEMON VINAIGRETTE \$14 *
- FISH DU JOUR — MARKET PRICE *
- SCALLOPS DU JOUR — MARKET PRICE *

MEAT

- 32 OZ. BONE-IN PRIME RIB (SERVES 2-4) \$80*
- 12 OZ. CAST IRON SEARED NEW YORK \$34 *
- SMOKED TRUFFLE INFUSED FILET MIGNON \$36 *
- HANGER STEAK W/ SAUTÉED SHALLOTS \$24 *
- ROASTED POUSSIN W/ ROASTED SHALLOTS, GARLIC \$26 *
- PIED DE COUCHON W/ SWEETBREAD GARNISH \$32 *
- RACK OF LAMB W/ LAMB CROQUETTE \$32 *
- 8 OZ. BURGER \$11 ADD GRUYERE CHEESE \$2 *

WOOD OVEN PIZZAS

- DUCK CONFIT AND FIG \$16 *
- GOAT CHEESE AND ROASTED GARLIC \$12
- CHEF'S WILD MUSHROOMS \$14
- TOMATO TRIO AND MOZZARELLA \$10
- FOIE GRAS, ANDOUILLETTE, BLOOD SAUSAGE \$22 *

ODDS-N-ENDS

- BOWL OF HOUSE MARINATED OLIVES \$4
- QUEEN CREEK OLIVE MILL OLIVE OIL \$2

SEAFOOD \$45 *

CRAB, LOBSTER, MUSSELS, SHRIMP & OYSTERS

CHARCUTERIE \$18

PICKLED VEGETABLES \$15

CHARCUTERIE & CHEESE \$25 CHEESE \$16

ADD FRUIT \$4

- MAC N'CHEESE AU GRATIN
- SAUTÉED SPINACH
- TRUFFLED FRITES
- POLENTA
- SEASONAL VEGETABLES
- SPAETZLE
- CURRIED DUCK FRIES
- GRUYERE POMMES PUREE
- ASPARAGUS
- POTATOES AU GRATIN

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\$7

CHOOSE FOUR - \$16

SHEEP

C TUALA, ITALY

COW

- H AFFINITY, COLORADO
- FLEUR DE TECHE, LOUISIANA
- E VACHE SANTE, LOUISIANA
- FARMSTEAD CHEDDAR, VERMONT
- E EPOISSE, FRANCE
- OREGON BLUE VEIN, OREGON
- S SMOKEY BLUE, OREGON

GOAT

- E HEARTLAND GOUDA, OKLAHOMA
- COUPOLE, VERMONT
- S FARMHOUSE CHEVRE, USA

COW & GOAT

NEVAT, LOUISIANA

C144 TASTING MENU COMING SOON

RESERVATIONS WILL BE LIMITED TO TEN PER SEATING.

PRIX FIXE \$120.00 P/P

DAILY SPECIALS

MON.	TUE.	WED.	THUR.	FRI.	SAT.	SUN.
ROASTED LOBSTER	PORK TWO WAYS	VEAL CHOP	ROASTED DUCK	LAMB SHANK	RABBIT	FROG LEGS

CHRISTOPHER GROSS – CHEF
CHAD BOLAR- CHEF DE CUISINE
CHRIS HODGSON – CHEF DE TOURNANT

PAOLA EMBRY – SOMMELIERE
CHRISTINE ALRUTZ – DIRECTOR OF SERVICE
ALICIA JORGENSEN – LOUNGE MANAGER