

PASTIS

RESTAURANT WEEK

1ST COURSE

choice of:

ESCARGOTS garlic-parsley butter
melon de bourgogne - domaine gadais, '23 muscadet sevre-et-maine

STEAK TARTARE*
grenache blend - dom de la janasse, 'reserve,' cotes-du-rhone, '22 rhone valley

CRISPY ARTICHOKE garlic aioli, lemon
serge gallois, blanc de blanc, champagne 1er cru brut nv

CRAB & AVOCADO
chateau de breze, cremant de loire, brut rose nv

2ND COURSE

choice of:

HALF ROASTED CHICKEN pommes lyonnaise, endive salad
pinot noir - maison chanzy, rully, '22 burgundy

BAR STEAK* maître d'hôtel butter, frites
tannat - chateau peyros, 'veilles vignes,' madiran '19 southwest france

BRANZINO crudites, aioli
grenache blend - clos cibonne, 'tentations,' '23 cotes de provence

ARTICHOKES A LA BARIGOULE
chenin blanc - dom de vodanis, 'sec,' vouvray, '21 loire valley

DESSERTS

choice of:

CHOCOLATE MOUSSE
rivesaltes - dom de rancy, languedoc-roussillon 2000

RICE PUDDING
sauternes - chateau guiraud, 'petit guiraud,' bordeaux 2000

CRÈME BRÛLÉE
moelleux - domaine huet, 'moelleux - le haut lieu,' vouvray, loire valley 2022

DINNER MENU \$55 | WINE PAIRING \$35

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 08/18/25