

PASTIS

RESTAURANT WEEK

1ST COURSE

choice of:

SHRIMP COCKTAIL

cinsault blend - château peyrassol, 'la croix rosé,' '24 provence

ESCARGOTS garlic-parsley butter
chardonnay - laboure-roi, '23 bourgogne

STEAK TARTARE*

grenache/syrah - domaine de beaurenard, '23 côtes du Rhône

CRISPY ARTICHOKE garlic aioli, lemon
cremant de loire - domaine merceron-martin, NV loire valley

CRAB & AVOCADO

rolle - château minuty prestige blanc, '24 côtes de provence

TUNA TARTARE* dill, creme fraiche +5
sauvignon blanc - jean-max roger, '24 sancerre

2ND COURSE

choice of:

TROUT AMANDINE haricots verts, brown butter
chardonnay - labouré-roi, '23 bourgogne

HALF ROASTED CHICKEN pommes lyonnaise, endive salad
gamay - château de la terriere 'lâche moi la grrrrrappel' '22 regnie

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

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

ARTICHOKES A LA BARIGOULE
soreli - arnaud combier 'vents contraires,' '22 vin de france (orange)

NEW YORK STRIP* sauce bearnaise, frites +16
cab. sauvignon/merlot - château de parenchere 'cuvée raphael' '21 bordeaux superier

DESSERTS

choice of:

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

RICE PUDDING
sauternes - château guiraud, 'petit guiraud,' bordeaux 2020

CRÈME BRÛLÉE
sauternes - château guiraud, 'petit guiraud,' bordeaux 2020

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. 02/02/26