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brunch

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b/L beignets with superfine sugar sicilian orange blossom essence	8.5
toasted acme challah organic apricot jam, sweet organic butter	8
summer compote melon and plum granite, plum, strawberry and asian pear	12.5
our yogurt with apple sauce cake and gravenstein applesauce	14.5
sunday salad roasted chicken breast, green gulch farms salads avocado, italian pancetta, county line harvest beets french boiled egg, tarragon and chervil vinaigrette	18
poached eggs with alaskan sockeye salmon cakes verjus beurre blanc	18
scrambled eggs, raw succotash of green gulch farm summer squashes, haricot vert and brentwood corn cherry tomatoes, basil oil and sea salt	16.5
with italian burrata	18.5
chilled spinach and parsley root soup crème fraiche	8
olive oil fried quail and chicken leg braised in a tomatillo sauce, escarole and collard greens	18
gypsy peppers stuffed with pork lentils and fresh tomato sauce	18.5
korean beef brisket with glass noodles shiitake mushrooms, daikon radish and long beans	20

pastries for coffee & dessert

apricot gateau basque	8
lemon meringue tart	8
chocolate hazelnut tart	8
canele de bordeaux	3.5
cookies: russian tea cakes, chewy peanut & sea salt, chocolate chip, chocolate brownie & sea salt, coconut or pistachio macaroons, cocoa nib & pecan shortbread, cashew shortbread	.75 ea 1 ea
strawberry thumbprint cookies	

beverages

please ask for our seasonal beer and wine selection
by the glass and bottle

freshly pressed orange juice (glass/carafe)	5.75/10
iced english breakfast tea	4
iced mint tea	4
iced soy milk with cinnamon	4
iced eastern european chocolate milk	4
lauretana natural sparkling water (.75 l)	5
sparkling elderflower soda (8.5oz/25oz)	7
sparkling lemonade (25 oz)	5/10.5
sparkling raspberry and pomegranate presse (8.5oz/25 oz)	10.5
blue bottle organic coffee, french press large/medium/small	10.5 9/4.5/3
assorted teas chamomile, earl grey, sencha green, mint verbena english breakfast, paris (black tea, vanilla, citrus)	4.5
eastern european style hot chocolate	6

[\$12 minimum per person/table service]

20% service charge will be added to tables of six and above.

call us to arrange a private dinner (8-24 people)

October 21 napa valley cimarossa olive oil and wine dinner!

By reservation only.

Meet the proprietor and tastes new 5 red varietal releases

\$175 per person all inclusive. Reserve early seats are limited

chef amaryll schwertner and her staff articulate and enliven organic ingredients from northern california producers: the sherman island forager, 4 sisters, mariquita, marin roots, full belly, county line harvest, green gulch, hamada, knoll, riverdog, short night and star route farms, acme bread, anna's daughter's rye, andante dairy, gleason ranch, llano seco rancho and many other local foragers and sustainable artisans who supply us with their beautiful products.

www.bouletteslarder.com

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