

AMAYA

FRENCH BRASSERIE

AMAYA BAR MENU

CRUDITÉ | 15
market vegetable, sauce verte

PÂTÉ MAISON | 23
country pâté, grainy mustard,
pickled market vegetables

FRENCH FRIES | 12
garlic aioli

FRENCH ONION SOUP | 19
comté gratinée, onion confit, en croûte

POTATO LEEK CROQUETTE | 16
crème fraîche onion dip

CHARCUTERIE

PLATE | 40 - Choose any 4 meats or cheeses

MEATS

Fennel Salami 16 | Sopressata 16 | Prosciutto Di Parma 16
Serrano 16 | Jamón Iberico 20 | Wagyu Bresaola 20

CALIFORNIA CHEESE

Hop Along 14 | Bermuda Triangle 14
Point Reyes Blue 14

FRENCH CHEESE

Tomme De Savoie 14 | Camembert 14
Brillat Savarin 14

OYSTERS | 45
vermouth yuzu mignonette,
house fermented hot sauce

FRUIT DE MER SEAFOOD TOWER | 115
oysters, prawn cocktail, scallop, clams,
fruit de mer du jour, vermouth yuzu mignonette,
house fermented hot sauce

PETROSSIAN CAVIAR | 30g 225 | 50g 250
potato chips, pomme paillason,
creme fraîche, chives

BISTRO BURGER | 29
gruyère cheese, caramelized onion, aioli

MUSSELS À LA MARINIÈRE | 41
tomato saffron bouillon, garlic parsley butter,
frites

STEAK FRITES | 42
bistro filet, maître d' butter,
sauce au poivre, frites

SWEET

PROFITEROLES | 14

coffee ice cream, candied almond, chocolate sauce

A 20% service gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING:
Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and
mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more
information go to www.p65warnings.ca.gov/restaurant.



THREE COURSE PRIX FIXE | 75

OPTIONAL WINE PAIRING | 50

Monday - Friday

5:00pm-6:00pm

FIRST

FRISÉE AUX LARDONS

lardon, hen egg, escarole, torn crouton, mustard vinaigrette

Joseph Drouhin, Macon Villages

SECOND

choice of

STEELHEAD TROUT A LA VÉRONIQUE

celery, grapes, brown butter, sauce véronique

PORK CHOP

cranberry bean, brussel sprout, lardon, sauce charcutiere

Frank Family Pinot Noir

DESSERT

VACHERIN

yuzu curd, cara cara, vanilla chantilly

Mionetto Prosecco

SIDES

french fries | 12

pommes mousseline | 14

charred asparagus | 14

vadouvan carrots | 14

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