

AMAYA

FRENCH BRASSERIE

proudly collaborates with premier local farms

JR Organics | Sage Hill Ranch | Weiser Family Farms | Bautista Organic Date Ranch | Frog Hollow Farm | Row 7 Seeds | See Canyon Ranch | Girl & Dug

STARTERS

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

 **SQUASH POTAGE 17**
honeynut squash crisp, medjool date, black truffle,
beurre noisette

 **MARKET SALAD 19**
salanova lettuce, persimmon, warren pear,
fromage blanc, sesame pistou

FRISÉE AUX LARDONS 19
hen egg, escarole, torn crouton, mustard vinaigrette

 **BABY LETTUCE 18**
bibb lettuce, cucumber, fine herb dressing

STEAK TARTARE 28
cured egg yolk, parmesan espuma,
potato gougères

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

**BURGUNDY ESCARGOT
VOL AU VENT 29**
garden vegetable, cordyceps,
garlic parsley butter sauce

BREAD
 **BRIOCHE 14**
everything spice, cultured butter

FROM THE SEA

all of our seafood is sustainably sourced

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

OYSTERS 45
vermouth yuzu mignonette,
house fermented hot sauce

SCALLOP CRUDO 36
green chartreuse, pear, apple, preserved lemon

TUNA À LA BASQUAISE 39
ahi tuna, espelette pepper,
spring onion, yuzu

PETROSSIAN CAVIAR
potato chips, pomme paillason,
crème fraîche, chives
Daurenki 30G - 225 Osetra 50G - 350

CHARCUTERIE

PLATE 40 - Choose any 4 meats or cheese

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

Valencay 14
Belle Saison 14
L'Affine Au Chablis 14

MAINS

FOR THE TABLE

32oz WAGYU TOMAHAWK 225
charred asparagus, sauce au poivre

ROASTED DUCK CROWN 155
honey lacquered, turnips, lentil du puy

BOUILLABAISSE 65
venus clams, scallop, striped bass,
young fennel

FILET DE BOEUF 85
pommes mousseline, sagehill carrots,
garlic parsley, sauce au poivre

STEELHEAD TROUT A LA VÉRONIQUE 42
celery, grapes, brown butter, sauce véronique

SOLE MEUNIÈRE 80
lemon, salted caper, brown butter, bloomsdale spinach

PORK CHOP 46
cranberry bean, brussel sprout,
lardon, sauce charcutiere

COQ AU VIN 42
jidori chicken, sagehill carrot, bacon lardon,
confit potato

 **PARISIENNE GNOCCHI 35**
foraged mushroom, english pea, wild ramps

 **AUBERGINE 32**
eggplant, marinated cherry tomatoes, sumac, olive oil

SIDES

 **FRENCH
FRIES 12**
garlic aioli

**CHARRED
ASPARAGUS 14**
anchovy, preserved lemon,
espelette

 **POMMES
MOUSSELINE 14**
chives

 **VADOUVAN
CARROTS 14**
honey, mint, lemon

 **Vegan**  **Vegetarian**

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.