

PETIT DÉJEUNER

AVAILABLE DAILY UNTIL 11AM

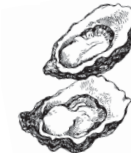
artisanal cheeses, charcuterie, French pastries, seasonal fresh fruit, hard boiled eggs, yogurt and homemade granola, served with a selection of coffee and tea — 26. —

Petit Ermitage



oysters

½ DOZEN / DOZEN
24. / 48.



LE DÉBUT

AVOCADO TOAST * dukkah, espelette, lemon zest — 14.

DEVILED EGGS *
avocado filling, fresno chili, borage blossoms — 9.

SALMON PITA * smoked salmon, creme fraiche, crispy capers, pickled shallots, dill — 17.

ESPELETTE ROASTED YAMS
smoked honeycomb, sumac pepitas, dill sheep's milk yogurt — 14.

GREEK YOGURT & HOUSE GRANOLA * dried fruit, seasonal preserves — 13.

LE SUCRÉ

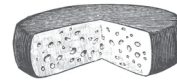
AVAILABLE DAILY UNTIL 2PM

YEAST RISEN BELGIUM WAFFLE
seasonal fruit, whipped crème fraîche, with rosemary infused maple syrup — 16.

BLUEBERRY BANANA QUINOA PANCAKES
coconut, agave syrup — 16.

ALBERT'S CRISPY FRENCH TOAST
cinnamon sugar dusted, banana, berry compote, maple syrup — 16.

sharing



FROMAGE
selection of artisanal cheeses of the day
26.

CHARCUTERIE
charcuterie selection of the day
28.

LE ROYALE
chef's selection cheese and charcuterie
48.

LE POISSON
selection of smoked and cured seafood of the day
34.

GARDEN MEZZE
selection of spreads, harissa carrots, walnut muhamarra, grilled pita
24.



Roe Osetra Caviar
farm raised in the USA, black toast, crispy truffle potatoes, sour cream
125.



LES OEUFS

GREEN EGGS & HAM *
poached eggs, avocado, hollandaise, prosciutto, grilled ciabatta — 22.
— SUBSTITUTE SMOKED SALMON OR HOUSE SMOKED CARROT "LOX"

EDAMAME CAKES *
poached eggs, house smoked black cod fish, toasted sesame shiso yogurt — 23.

FARMER'S MARKET FRITTATA *
daily preparation of locally sourced organic veggies, garden salad — 16.

RANCHEROS * two eggs any style, masa cake, black beans, spicy guajillo chili sauce, queso fresco, salsa, avocado, crema — 18.

SMOKED SALMON & CAVIAR OMELETTE *
sauteed spinach, dill crème fraîche, garden salad, Russian black toast — 32.

SMOKED CARROT "LOX" TARTINE *
poached eggs, kale pistachio pesto, grilled ciabatta — 16.

LES GARNITURES

APPLEWOOD SMOKED BACON — 7.

SAUSAGE chicken or pork — 7.

NORWEGIAN SMOKED SALMON — 10.

HUMMUS — 11.
with roasted cauliflower

BROCCOLINI with basil oil — 8.

TRUFFLE FRITES — 12.
with parmesan and parsley

POMME FRITES — 9.

CRISPY POTATOES — 6.

TOAST choice of bread — 6.

FRESH BERRIES — 6.

LES SALADES



PURPLE KALE SALAD
candied orange peel, chia seeds, blue cheese, toasted panko, tahini dressing — 14.

SHAVED BRUSSEL SPROUTS *
sunchokes, castelvatrano olives, pine nuts, pickled golden raisins, champagne-thyme vinaigrette — 15.

GRILLED SHRIMP SALAD *
arugula, shaved celery, fennel, orange segments, parmesan, tri-citrus vinaigrette — 22.

MARKET GREENS
cherry tomatoes, shaved radish, fresh lemon juice, extra virgin olive oil — 12.

ADD TO ANY SALAD —
falafel 6. chicken 8.
salmon 13. shrimp 15.

LA SANDWICHERIE

LA BOHEME
homemade falafel, white bean purée, feta, avocado and sprouts, wrapped in a whole wheat tortilla — 16.

ADD SCRAMBLED EGG WHITE — 2.

L'ERMITAGE BURGER
served on toasted brioche, smoked gruyere, shallot smoked bacon jam, bone marrow croquettes, arugula, homemade purple mustard, lemongrass spiked lobster broth, rice noodles, baby bok choy, aromatic herbs, sprinkled with gold dust — 22.

FRIED CHICKEN SANDWICH
served on toasted brioche bun with almond aioli, watercress, pickled okra, red onions, Anaheim chilies — 16.

soupe du jour CHEF'S SPECIAL — 12.

ENTRÉES

MACROBIOTICS GRAINS AND VEGETABLES black rice, quinoa, pickled and roasted vegetable, smokey Tahini sauce, almonds and sesame seeds — 20.

SQUID INK LINGUINI calamari, cherry tomatoes, basil and mint in extra virgin olive oil with garlic and chili — 26.

RAW AHI TUNA * lotus root, pickled plum, pickled sea beans, edamame, nori emulsion, almond aioli, steamed brown calrose — 28.

SHRIMP PHO jumbo shrimp, lemongrass spiked lobster broth, rice noodles, baby bok choy, aromatic herbs — 46.

HOUSEMADE TAGLIATELLE
fresh tomato basil sauce — 18.

BRANZINO * braised fennel, citrus, aioli remoulade — 26.

FILET MIGNON STEAK FRITES *
beurre maitre d', red wine demiglace, tarragon aioli — 46.
SUBSTITUTE TRUFFLE FRITES — 2.

* 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're afraid we cannot always guarantee meeting your needs.