

Cassie's

POUR COMMENCER

APPETIZERS

SALADE VERTE AUX ORANGES ET NOIX	6.75
MIXED GREENS WITH ARUGULA, CANDIED NUTS AND ORANGE SLICES IN A BALSAMIC SHALLOT VINAIGRETTE (ADD BLUE CHEESE - \$ 1)	
SOUPE DU JOUR	6.75
SOUP OF THE DAY	
SOUPE À L'ONION GRATINÉE	8.
TRADITIONAL FRENCH ONION SOUP	
POIVRONS GRILLÉS À L'HUILE VIERGE	6.50
GRILLED BELL PEPPERS, MARINATED IN EXTRA VIRGIN OLIVE OIL WITH GARLIC & HERBS	
PISSALADIÈRE	7.50
TRADITIONAL NIÇOISE CARAMELIZED ONION TART WITH OLIVES	
NOIX DE SAINT JACQUES EN ROBE DE CHORIZO, CONCASSÉE DE TOMATES ET CURRY MADRAS	9.50
CHORIZO-WRAPPED SCALLOPS IN A TOMATO AND MADRAS CURRY SAUCE	
RAVIOLES DE HOMARD, SAUCE HOMARDINE AUX POIREAUX	9.
LOBSTER RAVIOLI SERVED IN A CREAMY LOBSTER SAUCE WITH LEEKS	
CASSOLETTE D'ESCARGOTS AUX CHAMPIGNONS	9.50
PAN ROASTED ESCARGOTS WITH MUSHROOMS, GARLIC, PARSLEY, WHITE WINE & CREAM	
VOL AU VENT AUX CHAMPIGNONS SAUVAGES	10.50
WILD MUSHROOMS IN A PUFF PASTRY	
TARTARE DE THON	9.95
AHI TUNA, GREEN ONIONS, DICED TOMATOES, CILANTRO, OLIVE OIL & SOY SAUCE	
FOIE GRAS DE CANARD AU TORCHON, CONFITURE DE MANGUE, BRIOCHE MAISON	16.50
DUCK FOIE GRAS TERRINE, MANGO CHUTNEY, HOMEMADE BRIOCHE	
ASSIETTE DE CHARCUTERIE	15.50
HOMEMADE PORK RILLETES, SMOKED PROSCIUTTO, SALAMI, SONOMA SMOKED DUCK BREAST	

LES PIZZAS

NEAPOLITAN-STYLE THIN CRUST PIZZA BAKED IN OUR BRICK OVEN

MARGUERITE (TOMATO CONFIT, MOZZARELLA, CANTAL, BASIL & OLIVES)	12.95
TROIS FROMAGES (MOZZARELLA, CANTAL, GOAT CHEESE & OLIVES)	13.95
CAMPAGNARDE (CARAMELIZED ONIONS, BACON, CRÈME FRAÎCHE, MUSHROOMS, OLIVES)	14.95
CARNE (CHORIZO, SAUSAGE, FENNEL SEEDS, RED BELL PEPPERS)	15.75
MARINA (TIGER PRAWNS, GARLIC, OLIVE OIL & PARSLEY)	15.95
PARME (FRESH MOZZARELLA, PROSCIUTTO)	16.95
FORESTIÈRE (SEASONAL WILD MUSHROOMS, WHITE TRUFFLE OIL)	16.95

ADD TO ANY PIZZA

EGG 1.75 PROSCIUTTO DI PARMA 4. ARUGULA 2.75 FRESH MOZZARELLA 3.

LES SPÉCIALITÉS GOURMANDES
GOURMET SPECIALTIES OF THE HOUSE

LASAGNES BOLOGNAISE FAÇON GRAND MÈRE	18.95
LASAGNA WITH MEAT SAUCE AND CREAMY BÉCHAMEL - A HOUSE SPECIALTY!	
DAUBE À LA NIÇOISE ET SES TAGLIATELLES FRAÎCHES	19.95
TRADITIONAL NIÇOISE BEEF STEW COOKED IN RED WINE & HERBS, SERVED WITH FRESH PASTA	

LES PLATS DE RÉSISTANCE
MAIN COURSES

RAVIOLES VÉGÉTARIENS MAISON	17.50
RAVIOLI WITH ARTICHOKE & PINE NUTS IN A CHIVE CREAM SAUCE	
CÔTES DE PORC EN CROUTE DE POIVRE ET CORIANDRE, SAUCE AU CALVADOS AVEC SA PURÉE AUX LARDONS ET POMMES SAUTÉES AU BEURRE	18.95
PORK CHOPS ENCRUSTED WITH PEPPER AND CORIANDER IN AN APPLE BRANDY SAUCE, SERVED WITH BACON MASHED POTATOES AND BAKED APPLES	
PAVÉ DE SAUMON SAUCE AUX HERBES FRAÎCHES ET SON RISOTTO AUX TOMATES CONFITES	19.95
LOCH DUART SCOTTISH SALMON IN A FRESH HERB SAUCE, WITH TOMATO CONFIT RISOTTO	
DUO DE GAMBAS ET NOIX DE SAINT JACQUES À LA NIÇOISE AVEC SON TIAN DE LÉGUMES ET SA PURÉE SAFFRANÉE	23.95
GRILLED TIGER PRAWNS AND SCALLOPS, SERVED WITH ROASTED VEGETABLE TIAN AND SAFFRON MASHED POTATOES	
DUO DE CANARD EN MAGRET ET CONFIT, SAUCE AU PORTO ET SA COURGE RÔTIE AU POIVRE ROUGE	24.50
DUCK CONFIT AND JUICY DUCK BREAST IN A PORT WINE SAUCE, SERVED WITH ROASTED BUTTERNUT SQUASH AND SZECHUAN PEPPER	
FILET MIGNON DE BŒUF, SAUCE AU POIVRE VERT AVEC SON GRATIN DAUPHINOIS	25.
FILET MIGNON WITH A GREEN PEPPERCORN SAUCE, SERVED WITH POTATO GRATIN (ADD FRESH SEARED FOIE GRAS - \$7)	
CARRÉ D'AGNEAU EN HABIT VERT, SAUCE PROVENÇALE AVEC SA FRICASSÉE D'ARTICHAUTS ET CÈPES POÊLÉES	27.
RACK OF LAMB ENCRUSTED WITH FRESH HERBS IN A PROVENÇALE SAUCE, SERVED WITH A FRICASSEE OF ARTICHOKE AND FRESH PORCINI MUSHROOMS	

LES ACCOMPAGNEMENTS
SIDE ORDERS

PANISSES	4.95
GARBANZO BEAN FLOUR FRENCH FRIES	
POMMES FRITES	4.95
CRISPY FRENCH FRIES, SERVED WITH TARRAGON MAYONNAISE	
RATATOUILLE NIÇOISE	5.95
EGGPLANT, PEPPERS, ZUCCHINI, SQUASH AND TOMATOES, SIMMERED IN OLIVE OIL	
HARICOTS VERTS OU ÉPINARDS AU CHOIX	5.95
CHOICE OF GREEN BEANS OR SPINACH, PAN SEARED WITH GARLIC & SHALLOTS	
GRATIN DAUPHINOIS	5.95
BAKED THINLY SLICED POTATOES, LAYERED WITH CREAM AND GRUYÈRE CHEESE	

18% SERVICE FEE (GRATUITY) ADDED TO PARTIES OF SIX OR MORE. SERVICE FEES ARE TAXABLE IN CALIFORNIA.
\$2 CHARGE FOR ANY SUBSTITUTIONS.

LES DOUCEURS
DESSERTS

ASSIETTE GLACÉE – SORBET OU GLACE CHOICE OF SORBET (PASSION FRUIT, RASPBERRY OR BLOOD ORANGE) OR ICE CREAM (DULCE DE LECHE, HAZELNUT OR VANILLA)	6.50
CRÈME BRULÉE À LA VANILLE DE BOURBON VANILLA CRÈME BRULÉE WITH A TOUCH OF BOURBON VANILLA	6.75
ÎLE FLOTTANTE FLOATING ISLAND IN AN ENGLISH CREAM SAUCE WITH CARAMEL	6.75
TARTE TATIN À LA SAUCE CARAMEL CARAMELIZED APPLE TART, SERVED WITH CARAMEL SAUCE	7.50
CROUSTILLANT AUX FRUITS ROUGES RED BERRY CRISP WITH WHIPPED CREAM	7.50
PROFITEROLES MAISON À LA GLACE VANILLE AVEC SA SAUCE CHOCOLAT HOMEMADE CREAM PUFFS WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE	7.50
FONDANT AU CHOCOLAT WARM MOLTEN CHOCOLATE CAKE MADE WITH 70% VALRHONA CHOCOLATE (ALLOW 10 MINUTES BAKING TIME)	8.
ASSIETTE DE FROMAGES DAILY SELECTION OF FINE CHEESES	12.

BON APPÉTIT!