



Food Bowl 2018

Premier:

a choice of:

bibb lettuce salad fines herbs, shallots, parmesan, red wine vinaigrette
roasted new potatoes charred pepper aioli, coriander

Entrée:

a choice of:

Vegetable Barigoule 🌱 baby carrots, sherry vinaigrette, quinoa
PEI mussels watercress pistou, fennel, thyme, bay leaf, white wine
lamb tagliatelle lamb jus, mirepoix, chives

Dessert:

a choice of:

crème caramel
chocolate mousse freshly brandied cherries

3 courses \$38

All of our products come from organic farms and have been compassionately raised without antibiotics or hormones.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne
illness.

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