

# CHURCH on Sunday

## prix fixe menu:

### premier:

scrambled eggs and corn husk  
potato croquette piquillo, saffron, idiazabal

### entrée:

#### choice of:

grilled lettuces ✓ celtuce, pearl onions, roasted garlic, parsley  
uni risotto scallions, nori, katsuobushi  
braised short ribs tomato confit, puffed buckwheat, pommes mousseline

### dessert:

buttermilk panna cotta cherries two ways

baguette ✓ butter 4

marinated olives ✓ picholine, castelvetrano & niçoise 6

daily oyster selection mignonette, lemon half dozen 18 dozen 36

le cachat ✓ herbed goat cheese, lavender, honey, toasted baguette 10

bibb lettuce salad ✓ fines herbs, parmesan, red wine vinaigrette 9

arugula salad ✓ shaved fennel, lemon, olive oil, parmesan 9

deviled eggs smoked paprika, bacon, chive 12 (\$2 each)

chicken liver mousse port wine gelée, toasted baguette 16.

steak tartare Strauss Family Farms grass fed beef, mesclun salad, french fries 18

cheese (four) ✓ brillat savarin, tomme de chèvre, p'tit basque, bleu d'auvergne, baguette 18

charcuterie prosciutto, chicken liver, cured pork belly, pâté, pork butter, head cheese, vegetables, baguette 22

french fries ✓ aioli 9

french onion soup baguette, emmentaler 12

onion tart caramelized onions, gruyere cheese, applewood smoked bacon 11

gravlax tart cherry smoked roe, capers, pickled shallots, caraway crème, dill 12

wild burgundy snails (six) garlic butter, puff pastry 18 (\$3 each)

macaroni & cheese gratin ✓ macaroni, gruyère, emmentaler, béchamel 10

tri-color roasted cauliflower dill, crème fraîche, sherry vinaigrette 9

vegetables barigoule ✓ farmer's vegetables, sherry vinaigrette 17 add quinoa 4 add poached egg 4

bass papillote manila clams, fennel, bell pepper, fines herbs, lemongrass jus 26

braised lamb shank creamy polenta, sage, carrots, pearl onions, fava beans, rosemary jus 28

roasted chicken half roasted Mary's chicken, mustard, peewee potatoes, caramelized onions, arugula 30

steak frites Strauss Family Farms grass-fed flat iron steak, french fries, sauce béarnaise 35

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  
corkage is \$30 per 750mL bottle -- maximum of 2 bottles

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