

CHURCH on Sunday

PRIX FIXE MENU

PREMIER

green gazpacho, tomato, cucumbers, cilantro, crostini, olive oil

crudo, pickled shallot, baby cucumber, sumac yogurt, micro herb salad

ENTRÉE

a choice of:

eggplant sphere, roasted eggplant, roasted tomato, basil oil, crostini, tomato jus

branzino, haricot vert, yellow wax beans, green harissa, crushed potatoes

beef short rib ravioli, english peas, charred pearl onions, baby carrots

DESSERT

cheesecake, vanilla cheesecake, peach jam, brown butter crust

menu 48 wine pairing 25

baguette ✓ butter 4

daily oyster selection, mignonette, lemon half dozen 18 dozen 36

arugula salad ✓ shaved fennel, parmesan, lemon vinaigrette 9

steak tartare, Strauss family farms grass fed beef, mesclun salad, french fries 18

four cheese ✓ trillium, tomme de chèvre, p'tit basque, forme d'ambert, baguette 18

chicken liver mousse, port wine gelée, toasted baguette 16

charcuterie, house-made selection, mustard, pickled vegetables, baguette 22

french fries ✓ aioli 6

french onion soup, baguette, emmentaler 12

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

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

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

macaroni & cheese gratin ✓ gruyère, emmentaler, béchamel 10

roasted bone marrow, marinated radish salad 17 add a whiskey luge 6

PEI mussels, fennel, shallots, watercress pistou, white wine, thyme 19

bouillabaisse, fish stew, prawns, mussels, clams, rock cod, fennel, potato, leek, rouille 30

roasted chicken, half Mary's chicken, mustard, peewee potatoes, buttermilk aioli, grilled lemon 28

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

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
we are able to process a maximum of 3 credit cards per table

follow us on instagram: @churchandstatebistro @cheftonyesnault @springlosangeles

6/9/2018