

Fable

HORS D'OEUVRES

SOUPE DU JOUR mp
a rotating selection of inspired soup

STEAK TARTARE 18
raw minced beef, anchovy, egg yolk, dijon, capers, shallots, house made potato crisps

CAESAR 14
chopped romaine, house caesar dressing, parmesan cheese, brown butter croutons

SALADE DE FABLE 15
chopped bitter radicchio, arugula, dried fruit, roquefort bleu cheese, candied nuts, balsamic vinaigrette

FOIE GRAS AU TORCHON 25
chilled cured foie gras torchon, ginger spiced sable, honey sherry gastrique, candied pecans
ADD A GLASS OF SAUTERNES 14

ESCARGOT 15
broiled burgundian snails out of shell, garlic and herb compound butter

FROMAGE 20
chef selected artisinal cheeses, crostini, accoutrements
ADD CHARCUTERIE 8

OEUFS MIMOSA 14
deviled eggs, arugula, crispy shallots, capers, dijon sherry vinaigrette

FIRST BASKET OF FRENCH BAGUETTE IS COMPLIMENTARY
ADDITIONAL BASKET OF BREAD FOR TWO IS \$4

FABLE CLASSICS 42EA.

COQUILLES ST. JACQUES
gratined scallops, creamy sauce of mushrooms, leeks & shallots, fried lemon cauliflower

TRUITE AMANDINE
pan seared rainbow trout, beurre blanc, chopped marcona almonds, haricots verts

POULET CORDON BLEU
fried chicken breast stuffed with prosciutto & gruyere, pomme puree, mixed vegetables, dijon mustard

BOEUF BOURGUIGNON
slowly braised short ribs, mushrooms, pearl onions, carrots over pomme puree

SEASONAL CREATIONS 42EA.

CANARD
pan seared duck breast, mushroom duck confit risotto, herb salad, soaked sour cherries, crushed hazelnuts, duck consommé

SAUMON
crispy skin scottish salmon, braised lentils du Puy, carrots, onions, garlic, chorizo saffron cream, caramelized fennel, preserved lemon vinaigrette

GNOCCHIS AUX FRUITS DE MER
parisienne gnocchi, lobster, scallops, shrimp, charred tomatoes, asparagus, tarragon, saffron lobster veloute

STEAK FRITES MP
daily cut of beef topped with finely milled pepper cognac au poivre, hand cut roasted garlic and herb fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note this applies to the full menu. We use peanut oil for all items.