

Rudi's

— SEL DE MER —

Appetizers

* FRUITS DE MER **GF** serves two

langoustine, crab claws, jumbo shrimp, mussels, clams, oysters — \$32 supplement (upon availability)

* TRIO OF SEAFOOD SALAD **GF** Dungeness crab meat, bay shrimp, tuna

* HOT SMOKED SALMON **GF** cucumber-apple tzatziki

MARINATED LOBSTER
micro lettuce, lemon olive oil, grapefruit segments, potato confit

CLASSIC BAKED ESCARGOTS garlic, parsley, Pernod butter

* FOIE GRAS DE CANARD AU CASSIS duck liver, cassis, crusty brioche

* PRIME BEEF STEAK TARTARE prepared in the classic style

CRAB BISQUE brandy, cream

* TUNA SALADE NIÇOISE **GF** **ND** tomato, Mediterranean olives, potatoes, green beans, red onions

FRIED CALAMARI PERSILLADE **ND** roasted garlic mayonnaise

* TRADITIONAL CURED SMOKED SCOTTISH SALMON blinis, sour cream, chives

* OSSETRA MALOSSOL CAVIAR serves two crème fraîche, buckwheat blini — \$80 supplement



Entrées



* GRILLED SHRIMP PROVENÇALE **GF** saffron rice pilaf

BOUILLABAISSE MARSEILLAISE **ND**
red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, potato, fennel, orange zest, baguette and rouille

* GRILLED SEAFOOD PLATTER **GF** **ND** scallops, jumbo shrimp, salmon

* WHOLE DOVER SOLE MEUNIÈRE \$15 butter, parsley

12OZ BROILED MAINE LOBSTER TAIL \$19 brown lemon butter **GF**

Seafood of the Day

* FRESH FISH prepared grilled, steamed, or pan fried

served with your choice of house-made sauce:
tapenade, sauce vierge, tartare sauce,
lemon butter, basil-walnut pesto, or green tomato salsa

WHOLE LOBSTER \$28 prepared grilled, broiled, or poached (upon availability)



* STEAK FRITES broiled tenderloin steak, pepper sauce, crispy onions

* WHOLE RACK OF LAMB Pommery mustard brioche crust, potato vegetable gratin, rosemary jus

* DUCK À L'ORANGE **GF** serves two braised cipollini onions, rissolé potatoes, petite legumes, orange glaze

SOUFFLÉ AU FROMAGE **V** double baked goat cheese soufflé, mixed salad



Chef Rudi's Specialties

COQ AU VIN
chicken, red wine sauce, root vegetables, mushrooms,
smoked bacon, roasted celeriac purée

* **TOURNEDOS ROSSINI**
filet mignon, foie gras, black truffle, Madeira sauce



Sides

CAULIFLOWER PURÉE **GF** **V**

HARICOTS VERTS **GF** **V**

RATATOUILLE **GF** **V**

POMMES FRITES **V**

POMMES PURÉE **V**



Desserts

APPLE TARTE TATIN cinnamon gelato

RUDI'S FACE TO FACE CHOCOLATE fruit creation

PROFITEROLES hot chocolate sauce, Chantilly cream

CRÊPES SUZETTE vanilla gelato

SALZBURGER NOCKERL serves two or more Austrian-style berry soufflé

ARTISANAL FRENCH CHEESES dried fruits, nuts, artisan crackers

GF gluten-free **ND** non-dairy **V** vegetarian
If you have a food allergy or intolerance,
please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.



A charge of \$15 will be added to your check per additional entrée ordered. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

LES VINS

Aperitif

Suggestion de notre Mixologue

Aperol.....	9.25
Campari.....	9.25
Lillet Blanc.....	9.25
Pernod.....	9.25
Noilly Prat Vermouth.....	9.25

COGNAC

Hardy's V.S.	11.00
Hennessy V.S.....	12.00
Hennessy V.S.O.P.....	15.00
Rémy Martin XO.....	32.00
Rémy Martin Louis XIII.....	200.00

LIQUEUR

DOM Benedictine.....	8.25
Chambord.....	11.00
Cointreau.....	10.50
Grand Marnier.....	10.50
St. Germain Elderflower.....	10.50

BIERE

HAL Pils.....	8.00
La Trappe Tripel.....	8.00
Duvel.....	8.00
Lefse Tripel.....	8.00
Lindemans Framboise.....	8.00

Les CHAMPAGNES



ET VINS MOUSSEUX

VEUVE CLICQUOT BRUT, CHAMPAGNE

bright, crisp and has attractive fresh lemon and peach-fruit flavors with pastry notes and pithy lemon
glass 25 | bottle 100

LE GRAND COURTAGE BRUT ROSÉ, FRANCE

flavors of fresh strawberry and raspberry combine with notes of lilac and violets, delicate balance of dryness and acidity lingers with flavors of red fruit
glass 11 | bottle 48

TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE

well balanced rich berry fruits, background spices, with strawberry and wild-cherry flavors
bottle 120

2008 LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE

balanced dried mango and lemon, full body, dried fruit with a pretty, tangy finish
bottle 399

DOM PÉRIGNON, CHAMPAGNE

sliced-apple and mango character with a creamy texture
bottle 215

RUINART BLANC DE BLANCS, CHAMPAGNE

aromas of lemons, grapefruit, honey, fresh floral notes, stone fruits and toasty autolysis, with a palate of peach custard and lemon crème brûlée
bottle 149

Les ROSÉS

DOMAINE HOUCART "SAINTE VICTOIRE," CÔTES DE PROVENCE

ripe fruit gives a full-bodied style with both acidity and a spicy, peppery character
glass 12.50 | bottle 50

GERARD BERTRAND CÔTES DES ROSES, PAYS D'OC

summer fruits, cassis, floral notes of rose
glass 11 | bottle 44

DOMAINE D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE

lilacs, rose, strawberry, and peach with a medium body and a palate of fruit and acidity which is bright and lively
bottle 60

CHATEAU DE BERNE ROMANCE ROSE

dominant ripe watermelon, sweet cherry blossoms. A very beautiful, fresh and vibrant nose
glass 12 | bottle 48



Les BLANCS

GERARD BERTRAND RESERVE CHARDONNAY, PAYS D'OC

expressive nose, fruity notes of white peach, marzipan and pastry
glass 10 | bottle 40

DOMAINE DU VIEUX TELEGRAPHE CHATEAUNEF-DU-PAPE BLANC

more floral than fruity, fresh aroma with hints of minerality
glass 15 | bottle 60

FAMILLE PERRIN CÔTES DU RHÔNE RÉSERVE BLANC

notes of ripe fruit, plums and candied orange and a touch of ginger
glass 11.50 | bottle 46

LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

firm and fruity, fresh and mineral with hints of salt and chalk, medium body and notes of lemon and mango
bottle 68

Les ROUGES

CHÂTEAU DES TROIS TOURS, BORDEAUX

aromas of lightly caramelised red fruit, cherry and blackcurrant, with a subtle palate and voluminous tannins
glass 12.50 | bottle 50

CAP ROYAL, BORDEAUX SUPERIEUR

floral notes with black currents, fully bodied with polished tannins
glass 11 | bottle 44

GÉRARD BERTRAND RESERVE CABERNET SAUVIGNON, PAYS D'OC

black fruits and melted tannins
glass 11 | bottle 44

CLARENDELLE ROUGE INSPIRED BY HAUT-BRION, BORDEAUX

soft bouquet of liquorice and blackcurrant, velvety texture, refined balance of high-quality tannins
bottle 56

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