

Small plate of warm <i>castelvetrano</i> , <i>picholine</i> and oil-cured black olives	4
Marcona almonds with lavender sea salt	5
Medjool dates wrapped in house-smoked bacon and stuffed with grana cheese	7
<i>Boquerones</i> , grilled bread, Tuscan olive oil	6
Rillettes of duck confit, pickled shallots	9.5

First Courses:

Zuppa di ceci: garbanzos, pancetta, escarole, pasta, grana cheese 8

Classic French onion soup, Gruyere cheese crouton 9.5

Salade du chevre chaud: house-smoked bacon, butter lettuce, warm goat cheese, hazelnut dressing 10

Roasted beets, marinated fennel, Valencia orange, watercress, pistachio vinaigrette 10.5

Marin Roots chicories, kumquats, dates, spiced pecans, Pt Reyes blue cheese 10.5

Local dungeness crab, little gem lettuces, pomelo, avocado vinaigrette 13

Housemade Pasta:

Gnocchi, Half Moon Bay brussels sprouts, black trumpet mushrooms, white truffle essence 13/18

Pappardelle, pork, beef and lamb meatballs, shaved reggiano parmigiano 15/20

Main Courses:

Crisp-skinned steelhead trout, mascarpone orzo, artichokes, shallot vinaigrette 26

Almond and currant crusted petrale sole, green cauliflower, meyer lemon, toasted farro 26

Pan-roasted Fulton Valley chicken breast, winter vegetable *ragoût*, Yukon potato puree, herb nage 21

Cassoulet: crisp Sonoma duck confit, pork belly, garlic sausage, Rancho Gordo beans 24

Braised Duroc pork shoulder, mac and cheese gratin, charred broccoli, pickled raisin mostarda 25

Grilled Creekstone flatiron steak, crisp polenta, yellowfoot mushrooms, rapini, salsa verde 26

Yukon gold potato purée 5

Winter vegetable *ragoût* 6

Marché aux Fleurs strives to bring sustainable, family-grown foods directly to the table. From sustainable seafood to Marin free range chickens, almost every ingredient comes from within our state. We produce everything possible in house, including bread, bacon, cured meats, pasta and ice creams. The fruits and vegetables are procured twice weekly at the Marin Civic Center Farmers' Market to supply the restaurant with seasonal and organic produce.

20% gratuity added to parties of 6 or more unless otherwise requested

\$2 charge for split entrée

www.marcheauxfleursrestaurant.com

Executive Chef: Dan Baker

Sous Chef: Matt Brown

Ask about Thursday Hamburger Night!