

# Petit Ermitage

*lunch & dinner*

SERVED DAILY 12PM-CL

## shared pleasures

**ARTISAN BREAD BASKET**  
served with goat's butter — 10.\*V

**DEN MOTHER'S AVOCADO TOAST**  
gluten free bread, hazelnut, stone fruit, sumac, market greens — 20. \*VG/GF

**HAMACHI CRUDO**  
green apple wasabi salsa, avocado, cilantro, lime mustard vinaigrette, espelette — 18. \*LF/GF\*

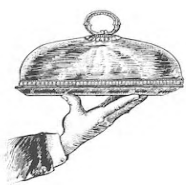
**BEEF TARTAR TOAST**  
multigrain sourdough, summer truffle aioli, capers, gherkins, shallots, arugula, parmesan flakes — 24.\*LF

**ASSIETTE DE FROMAGE**  
Chef's selection of five artisan cheeses, grapes, spiced nuts, truffle honey, pâte de fruit — 39.

**ERMITAGE CHARCUTERIE**  
Chef's selection of five artisan cured meats, pickled market vegetables, olives, artisan bread basket — 45.

**63 DEGREES EGG**  
creamy potato mousse, crispy potato straw, chives — 12.\*V

ADD CAVIAR — 3.75 per gram



### - PETIT CLASSICS -

**POTATO GNOCCHI 'A LA RAGOU'**  
lamb tagine, apricots, dates, shishito peppers, almond, yogurt, mint — 42.

**VEGAN CORNED BEEF MACRO GRAIN BOWL**  
hummus, pickled market vegetables, quinoa, black rice, sugar snap peas, arugula — 28.\*VG/GF\*

**GYPSY BURGER**  
vegan sesame bun, arugula, siracha - paprika sauce, mustard pickled cucumbers, gruyere, onion jam, french fries — 25.

ADD BACON — 4.  
ADD AVOCADO — 3.5  
ADD FRIED EGG — 2.5  
SUB TRUFFLE FRIES — 9.

### - ENTRÉES -

**STEAK & FRITES**  
10 oz, grilled creekstone prime beef, red wine jus, pommes frites, tomato chimichurri — 48.

ADD SHRIMP — 18.  
ADD TRUFFLE — 10.  
ADD CAVIAR — 3.75 per gram

**GRILLED HIRAMASA KING FISH**  
roasted antipasti vegetables, pepperonata, lemon fern, tomato caper vinaigrette — 36.\*GF/LF\*

**TAGLIOLINI**  
champagne veloute, chives, calvisius caviar bottarga — 26.

ADD CAVIAR — 3.75 per gram

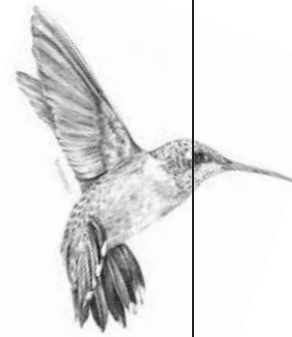
**LES SALADES**  
ADD TO ANY SALAD  
— Falafel 11. — Chicken 14. — Steak 18.  
— Salmon 15. — Shrimp 16.

**BURRATA PANZANELLA**  
market greens, prosciutto, bread chips, baby heirloom tomatoes, cantaloupe, peppergrass, balsamic reduction — 26.

**DUNGENESS COBB SALAD**  
Dungeness crab, baby romaine, grilled asparagus, egg, tarragon, tomato-ranch dressing — 28. GF\*

**GARDEN SALAD**  
shaved market vegetables, fine herbs, sprouts, toasted sunflower seeds, English peas — 18.\*VG/GF\*

**WAGYU STEAK SALAD**  
radishes, market greens, fine herbs, balsamic vinaigrette — 29.



**LA BOHEME**  
homemade falafel, hummus, tomato-artichoke spread, arugula, whole wheat tortilla, curry roasted baby carrots — 24. V\*

**FRIED CHICKEN SANDWICH**  
vegan bun, pickled green papaya slaw, cilantro vinaigrette — 21. LF\*

## soupe marche

CHEF'S SPECIAL — 14. V\*

**ROCKY MOUNTAIN FARM CHICKEN**  
roasted wild mushrooms, grilled asparagus, sugar snap peas, black truffle jus — 30.\*GF

**FARMERS MARKET VEGETABLE RED CURRY**  
garlic ginger fried forbidden rice, farm egg, cilantro, grilled lime — 32.\*GF/V\*

### - LES GARNITURES -

**MASHED POTATOES**  
truffle salsa, fried parsley 12.\*V

**BRUSSEL SPROUTS**  
maple-cider vinaigrette, bacon 11.\*GF/LF\*

**GINGER & GARLIC FRIED RICE**  
farm egg, grilled lime 10.\*V

**GRILLED ANTIPASTI**  
tomato chimichurri 13.\*GF/VG\*

**DIRTY FRITES**  
truffle, parmesan 19.\*GF/V

**POMME FRITES**  
9.\*GF/VG\*

**GRILLED BROCCOLINI**  
toasted almonds 11.\*LF/VG\*

**POTATO GNOCCHI**  
sugar snap peas, wild mushrooms 16.\*V

### - DESSERT -

**WHITE CHOCOLATE PANNA COTTA**  
mango, kiwi, pineapple, lime

12.  
\*V/GF\*

**TAPIOCA COCONUT TIRAMISU**  
almond milk, dark chocolate dust

10.  
\*VG/GF\*

**BANANĂ ÎMPĂRȚITĂ**  
brownie crumbles, banana-sesame crunch ice cream, ganache, freeze dried raspberry

13.  
\*V\*

**SORBET**

\*VG/GF\*  
Green Apple  
Virgin Mojito  
Passion Fruit  
Watermelon

**GELATO & SORBET**  
3.50/scoop

**GELATO**  
\*V/GF\*  
Chocolate Kentucky  
Gianduja (Hazelnut Chocolate)  
Banana Sesame  
Vanilla

**TIN OF COOKIES**  
assorted fresh baked

12.  
\*V\*

**NUTS ON A PLATTER**  
roasted nuts, dried fruits, honey comb, freeze dried berries

16.  
\*VG/GF\*

\*V - VEGETARIAN  
\*VG - VEGAN  
\*LF - LACTOSE FREE  
\*GF - GLUTEN FREE



\* Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.\*