

# AMAYA

FRENCH BRASSERIE

## STARTERS

**FRENCH ONION SOUP 19**  
comté gratinée, onion confit, en croûte

**HEIRLOOM TOMATO VICHYSOISE 17**  
sagehill farms tomato, basil pistou, lemon cucumber

**MARKET SALAD 19**  
sagehill carrots, medjool dates,  
fromage blanc, hazelnut vinaigrette

**FRISÉE AUX LARDONS 19**  
hen egg, escarole, torn crouton,  
mustard vinaigrette

**BABY LETTUCE 18**  
bibb lettuce, cucumber,  
fine herb dressing

**STEAK TARTARE 28**  
cured egg yolk, parmesan espuma,  
potato gougères

**PÂTÉ MAISON 23**  
country pâté, grainy mustard,  
pickled market vegetables

**BURGUNDY ESCARGOT  
VOL AU VENT 29**  
garden vegetable, cordyceps,  
garlic parsley butter sauce

## BREAD

**BRIOCHE 14**  
everything spice, cultured butter

## FROM THE SEA

**FRUITS DE MER 115**  
oysters | prawn cocktail | scallop | clams  
fruit de mer du jour, vermouth yuzu mignonette,  
house fermented hot sauce

**OYSTERS 45**  
vermouth yuzu mignonette,  
house fermented hot sauce

**SCALLOP CRUDO 36**  
green chartreuse, pear, apple, preserved lemon

**TUNA À LA BASQUAISE 39**  
ahi tuna, espelette pepper,  
spring onion, yuzu

**PETROSSIAN CAVIAR**  
potato chips, pomme paillason,  
crème fraîche, chives  
30G - 225 50G - 350

## CHARCUTERIE

**PLATE 40 - Choose any 4 meats or cheese**

### MEATS

Fennel Salami 16  
Sopressata 16  
Prosciutto Di Parma 16  
Serrano 16  
Jamón Iberico 20  
Wagyu Bresaola 20

### CALIFORNIA CHEESE

Hop Along 14  
Bermuda Triangle 14  
Point Reyes Blue 14

### FRENCH CHEESE

Tomme De Savoie 14  
Camembert 14  
Brillat Savarin 14

## MAINS

### FOR THE TABLE

**32oz WAGYU TOMAHAWK 225**  
charred asparagus, sauce au poivre

**ROASTED DUCK CROWN 155**  
honey lacquered, turnips, lentil du puy

**BOUILLABAISSE 65**  
venus clams, scallop, striped bass,  
young fennel

**FILET DE BOEUF 85**  
pommes mousseline, sagehill carrots,  
garlic parsley, sauce au poivre

**STEELHEAD TROUT A LA VÉRONIQUE 42**  
celery, grapes, brown butter, sauce véronique

**SOL MEUNIÈRE 80**  
lemon, salted caper, brown butter, bloomsdale spinach

**PORK CHOP 46**  
cranberry bean, brussel sprout,  
lardon, sauce charcutiere

**COQ AU VIN 42**  
jidori chicken, sagehill carrot, bacon lardon,  
confit potato

**PARISIENNE GNOCCHI 35**  
foraged mushroom, english pea, wild ramps

**AUBERGINE 32**  
eggplant, marinated cherry tomatoes, sumac, olive oil

## SIDES

**FRENCH  
FRIES 12**  
garlic aioli

**CHARRED  
ASPARAGUS 14**  
anchovy, preserved lemon,  
espelette

**POMMES  
MOUSSELINE 14**  
chives

**VADOUVAN  
CARROTS 14**  
honey, mint, lemon

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.p65warnings.ca.gov/restaurant](http://www.p65warnings.ca.gov/restaurant).