

# COEUR

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## SMALLER PLATES

- House Country Bread—seasonal butters 7  
Warm Mixed Olives 8  
Asparagus—dill bearnaise, smoked trout roe 19  
Spring Greens—baby greens, english peas, rhubarb vinaigrette 18  
Steak Tartare—espelette, capers, shallot, brioche 19  
Potato & Comté Croquettes—burnt leek dip 12  
Baby Beets—pistachio, honey citrus vinaigrette, chèvre 22  
Pea and Cress Soup—leek, peas, meyer lemon, fromage blanc 14  
Maitake Mushroom Tempura—spring zhug 14  
Mussels—calabrian chili, shiso, tarragon, garlic scape crostini 24  
Octopus—hazelnut salsa macha, avocado, pickled carrot, cilantro 22

## LARGER PLATES

- Cod—spring vegetable, pickled enoki mushroom, tom kha broth, mint oil 39  
Chicken—breast and leg roulade, fines herbs, green cabbage 36  
Scallops—belgian endive, orange, tarragon, pistachio 38  
Gnocchi—english peas, spring morels 35  
Steak Frites—ramp butter, frites 38  
Coeur Burger—remoulade, mongers' provisions cheese, lettuce, pickle, frites 26  
Achiote Short Rib—cilantro fingerling potato, charred pea salsa verde, chard 39

### 5 course tasting menu\*

\$89 per person

\$45 per person wine pairing

\$25 per person non-alcoholic pairing

\*We kindly require the participation of the entire table

Ask your server about menu items that are cooked to order.

Consuming undercooked meats or eggs may increase your risk for food born illnesses.

Parties larger than six will have a 20% gratuity added to their bill.

