



## DINNER MENU

### Les Potages

#### **Soupe à l'Oignon -13-**

*French Onion Soup with Gruyère Cheese*

#### **Watermelon Gazpacho -12-**

*Watermelon, Cucumber, Feta Cheese, Mint, Basil*

### Les Petites Verdures

#### **Salade "Cacao" -12-**

*Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette*

#### **Strawberry Salad -15-**

*Fresh Strawberries, Spinach, Goat Cheese, Brioche Crouton, Toasted Pecans, Basil, Lemon Vinaigrette*

#### **Salade Burrata -16-**

*Grilled Cantaloupe, Prosciutto di Parma, Vincotto, Arugula, Olive Oil, Fig, Parmesan*

### Les Petits Plats

#### **Charcuterie\* -24-**

*Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini*

#### **Fromage Assorti -21-**

*Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Walnut, Cranberry Walnut Bread*

#### **Escargots au Beurre d'Ail -15-**

*Sautéed Snail, Button Mushroom, Garlic-Parsley Butter*

#### **Crevettes Grille-18-**

*Grilled Shrimp, Heirloom Tomatoes a la Grecque, Feta Cheese, Sliced Onion, Fines Herbs*

#### **Steak Tartare\* -16-**

*Beef Tenderloin Tartare, Citrus Aioli, Caper, Shallots, Cornichon, Quail Egg, Crostini*

#### **Moules Marinière -17-**

*Mussels, White Wine, Garlic, Shallots, Parsley, Lemon Butter*

#### **Pâté de Campagne -15-**

*Pork Country Pate, Prune, Dijon, Onion Jam, Crostini*

#### **Pan Seared Tuna\* -21-**

*Rice Cake, Avocado Puree, Lemon Emulsion, Everything Spice*

### Les Plats Principaux

#### **Saumon Grillé\* -31-**

*Grilled Salmon, Braised Kale, Pea Puree, Fingerling Potato, Red Pearl Onion Confit, Sauce Allemande*

#### **Vivaneau\* -38-**

*Pan Seared Red Snapper, Corn Veloute, Tomato Confit, Roasted Fennel, Sliced Radish Salad, Chermoula*

#### **Poulet -28-**

*Pan Seared Chicken Breast, Asparagus Risotto, Brown Butter Chicken Jus*

#### **Steak Frites\* -32-**

*Grilled New York Strip Steak, Caramelized Shallots, Red Wine Jus, Pommes Frites*

#### **Magret de Canard\* -36-**

*Pan Seared Duck Breast, Sunchoke Puree, Pickled Beech Mushroom, Haricot Vert, Foie Gras Jus*

#### **Carré d'Agneau\* -44-**

*Roast Lamb Rack, Eggplant Puree, Summer Squash, Caramelized Cauliflower, Mint Chimichurri, Lamb Jus*

#### **Filet Mignon Grillé\* -42-**

*Grilled Beef Tenderloin, Pommes Puree, French Beans, Roasted Mushrooms, Red Wine Jus*

#### **Ravioli aux Champignon -28-**

*Mushroom Ravioli, Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence*

**Sides:** Green Bean-7 / Grilled Asparagus-8 / Brussels Sprout-8 / French Fries-7 / Roasted Mushrooms-8 / Fingerling Potatoes-7

**Bon Appétit...**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions