



# DINNER MENU



## LES POTAGES

**Soupe à l'Oignon -11-**  
French Onion Soup with Gruyère Cheese

**Lobster Bisque-13-**  
Creme Fraiche, Butter Poached Lobster, Fried Sage

## LES PETITES VERDURES

**Salade "Cacao" -11-**  
Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

**Pumpkin Salad -12-**  
Roasted Pumpkin, Spinach, Toasted Pumpkin Seeds, Ricotta Salata, Dried Cranberries, Basil Balsamic Vinaigrette

**Kale Salad -13-**  
Tuscan Kale, Parmesan Cheese, Black Garlic Dressing, White Anchovy, Baguette Crouton

## LES PETITS PLATS

**Escargots au Beurre d'Ail -14-**  
Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

**Calamari Grille-15-**  
Grilled Calamari, Romesco, Chorizo, Hazelnut Dukkah, Parmesan Crisp

**Steak Tartare\* -15-**  
Beef Tenderloin Tartare, Citrus Aioli, Capers, Shallots, Cornichon, Quail Egg, Crostini

**Moules Marinières -16-**  
Mussels, White Wine, Garlic, Shallots, Parsley, Lemon Butter

**Pan Seared Tuna\* -21-**  
Edamame Puree, Grilled Radicchio, Cranberry, Parsnip Crisps, Orange Emulsion

**Pâté de Campagne -15-**  
Pork Country Pate, Prune, Dijon, Onion Jam, Crostini

**Charcuterie\* -24-**  
Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini

**Fromages Assortis -21-**  
Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Walnut, Cranberry Walnut Bread

## LES PLATS PRINCIPAUX

**Saumon Grillé\* -27-**  
Grilled Salmon, Parsnip Puree, Brussels Sprout, Turnips, Cranberry, Spiced Carrot Jus

**Espadon\* -32-**  
Grilled Swordfish, Middleneck Clams, Leeks, Pickled Shallots, Smoked Cream, Marble Potatoes

**Coq au Vin -26-**  
Braised Chicken, Roasted Root Vegetables, Forrest Mushrooms, Marble Potatoes, Red Wine, Chicken Jus

**Steak Frites\* -28-**  
Grilled New York Strip Steak, Caramelized Shallots, Red Wine Jus, Pommes Frites

**Magret de Canard\* -36-**  
Pan Seared Duck Breast, Beet Puree, Spiced Carrots, Rapini, Vanilla Orange Reduction

**Carré d'Agneau\* -39-**  
Roast Lamb Rack, Carrot Puree, Sunchoke, Sautéed Spinach, Pickled Mustard Seed, Lamb Jus

**Filet Mignon Grillé\* -39-**  
Grilled Beef Tenderloin, Pommes Puree, French Beans, Roasted Mushrooms, Red Wine Jus

**Ravioli aux Champignons -26-**  
Mushroom Ravioli, Sautéed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

## SIDES

HARICOTS VERTS-6 / ROASTED SUNCHOKES-8 / BRUSSELS SPROUT-7 / FRENCH FRIES-6 / SPICED BABY CARROTS-6

**Bon Appetit...**

*\*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.*