



# LUNCH MENU



## APPETIZERS

### **Soupe à l'Oignon -11-**

French Onion Soup with Gruyère Cheese

### **Lobster Bisque-13-**

Crème Fraîche, Butter Poached Lobster, Fried Sage

### **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

### **Escargots au Beurre d'Ail -14-**

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

### **Calamari Grille-15-**

Grilled Calamari, Romesco, Chorizo, Hazelnut Dukkah, Parmesan Crisp

### **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

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

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

## ENTREE SALADS

### **Salade au Poulet -19-**

Organic Chicken Breast, Romaine Hearts, Parmesan, Crouton, Black Garlic Dressing

### **Salade "Cacao" au Saumon\* -21-**

Grilled Salmon, Mesclun Salad, Sweet Cherry Tomato, Goat Cheese, Walnut Herb Dressing

### **Salade au Steak\* -22-**

Grilled New York Strip, Mesclun Salad, Roquefort Cheese, Herb Dressing

### **Salade Niçoise\* -22-**

Rare Seared Tuna, Haricot Vert, Niçoise Olive, Cherry Tomato, Fingerling Potato, Soft Boiled Egg, Mesclun Salad, Herb Vinaigrette

## SANDWICHES

### **Sandwich au Poulet -19-**

Grilled Organic Chicken, Herb Aioli, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

### **Hamburger\* -19-**

Local Dry Aged Beef, American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries

### **Sandwich au Steak\* -21-**

Grilled New York Strip, Blue Cheese, Arugula, Tomato, Herb Aioli, French Fries

### **Sandwich Végétarien -18-**

Toasted Ciabatta, Avocado, Chipotle Aioli, Havarti Cheese, Sliced Cucumber, Tomato, Alfalfa Sprout, Mixed Green Salad

### **Croque Monsieur -18-**

Virginia Ham, Gruyere Cheese, Crème Fraîche Custard, Brioche, Mixed Green Salad

## ENTREES

### **Saumon Grillé\* -27-**

Grilled Salmon, Pea Puree, Braised Kale, Fingerling Potato, Sauce Allemande

### **Trout Amandine -28-**

Pan Seared River Trout, Haricot Verts, Toasted Almond, Brown Butter Lemon Sauce

### **Steak Frites\* -28-**

Grilled New York Strip, Caramelized Shallot, Red Wine Jus, Pommes Frites

### **Ravioli aux Champignon -26-**

Mushroom Ravioli, Sautéed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

## SIDES

HARICOT VERT-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*

