



DINNER MENU



LES POTAGES

Soupe à l'Oignon -11-

French Onion Soup with Gruyère Cheese

Bisque de Homard-13-

Lobster Bisque with Creme Friache, Butter Poached Lobster, Fried Sage

LES PETITES VERDURES

Salade "Cacao" -11-

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

Salade d'Épinard -12-

Baby Spinach, Roquefort Cheese, Dried Blueberries, Roasted Pecans, Roasted Pear, Fig Cherry Vinaigrette

Salade à la Française -13-

Arugula, Asparagus, Roasted Beets, Ricotta Salata Cheese, Roasted Pistachio, Lemon Dijon Vinaigrette

LES PETITS PLATS

Escargots au Beurre d'Ail -14-

Sautéed Snail, Garlic-Parsley Butter

Calamars Grille-15-

Grilled Calamari, Romesco, Hazelnut Dukkah, Parmesan Crisp

Steak Tartare* -15-

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

Moules Marinière -16-

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

Foie Gras -19-

Cranberry Puree, Fig Confit, Orange Emulsion, Toasted Brioche

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

Assiette de Fromages -21-

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

LES PLATS PRINCIPAUX

Saumon Grillé* -28-

Grilled Salmon, Parsnip Puree, Brussels Sprout, Turnips, Cranberry, Spiced Carrot Jus

Thon Poêlé* - 34-

Black Pepper Crusted Rare Seared Tuna, Basil Pesto, Sundried Tomato Puree, Fennel Confit

Bouillabaisse* -39-

Seafood stew, Lobster Broth, Monkfish, Bay Scallops, Shrimps, Mussels, Crawfish, Rouille Croutons.

Coq au Vin -28-

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, Sauteed 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, Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

SIDES

GREEN BEANS-6 / ROASTED SUNCHOKES-8 / BRUSSELS SPROUT-7 / FRENCH FRIES-6 / SPICED BABY CARROTS-6

Our 5-Course Chef Tasting Menu is available upon request.

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

