

# 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

### French Country Salad - 12-

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

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

Sautéed Snail, Garlic-Parsley Butter

### Calamari Grille-15-

Grilled Calamari, Romesco, 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 aux Crevettes -21-

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

### Salade César au Poulet -19-

Organic Chicken Breast, Romaine Hearts, Parmesan, Crouton, Caesar Salad 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 Niçoise\* -21-

Grilled Tuna, Cucumber, Olive Tapenade, Romaine Lettuce, Chipotle Aioli

### Croque Monsieur -18-

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

## ENTREES

### Saumon Grillé\* -27-

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

### 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

GREEN BEANS-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*

