



DINNER MENU



LES POTAGES

Soupe du Jour -12-

Soupe à l'Oignon -14-

French Onion Soup with Gruyère Cheese

LES PETITES VERDURES

Salade "Cacao" -11-

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

Salade Santé -14-

Baby Spinach, Strawberry, Dried Blueberry, Radish, Peppers, Pecan, Seeds,
Honey Mustard Dressing

Salade de Burrata -16-

Burrata, Crostini, Cherry Tomato, Olives, Pesto Sauce

LES PETITS PLATS

Escargots au Beurre d'Ail -14-

Sautéed Snail, Garlic-Parsley Butter

Crevettes Pochées -18

Poached Shrimp, Creamy Cucumber Foam

Moules Marinières -16-

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

Foie Gras -20-

Seared Foie Gras, Cherry Sauce, Brioche

Steak Tartare* -16-

Beef Tartare, Citrus Aioli, Caper, Shallot, Cornichon, Quail Egg, Crostini

Pâté de Campagne -15-

Pork Country Pate, Dijon Mustard, Cornichon, Radishes

Assiette de Charcuterie du Chef -24-

Chef's Selection of Charcuterie, Dijon, Cornichons, Olives, Crostini

Assiette de Fromages -21-

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

LES PLATS PRINCIPAUX

Saumon au Four -29-

Baked Salmon, Green Asparagus, Finger Potatoes, Pink Pepper Sauce

Loup de Mer Grillé -36-

Grilled Mediterranean Seabass, Leek Confit, Preserved Lemon Sauce

Linguines aux Crevettes -28-

Shrimp Linguine, Cherry Tomato, Garlic, Chili, Basil, Tomato Sauce, Arugula

Steak Frites -29-

Grilled Strip Loin, Maître d'hôtel Butter and Pommes Frites

Côtelettes d'Agneau Rôties -41-

Roasted French Lamb Rack, French Beans, Rosemary Potato, Mint Flavored Lamb Jus

Filet Mignon Grillé -42-

Grilled Filet Mignon, Mashed Potato, Baby Carrot, Asparagus, Red Pearl Onion Sauce

Magret de Canard -36-

Pan Seared Duck Breast, Potato Gratin, Carrot Puree, Green Peas, Cherry Sauce

Poulet French Airline-28-

Airline Chicken, Broccoli Flan in Flavored Chicken Consommé

Raviolis aux Champignons -26-

Mushroom Ravioli, Creamy Forest Mushrooms Sauce, Parmesan Cheese

SIDES

GREEN BEANS-8 / BRUSSELS SPROUT-9 / FRENCH FRIES-8 / MASHED POTATO-8

5-Course Chef Tasting Menu is available upon request -90-

**consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.*