

DINNER MENU

LES POTAGES

Soupe de Homard - 15 -

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

Soupe à l'Oignon -15-

French Onion Soup with Gruyère Cheese, Toasted Baguette

LES PETITES VERDURES

Salade "Cacao" -12-

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

Salade a la Citrouille - 13 -

Roasted Pumpkin, Spinach, Toasted Pumpkin Seeds, Dried Cranberries, Basil Balsamic Vinaigrette

Salade de Burrata -17-

Burrata, Crostini, Pomegranate Gel, Baby Arugula, Olive Oil, Orange Segment,
Roasted Pistachios, Baby Beet Roots

LES PETITS PLATS

Escargots au Beurre d'Ail -15-

Sautéed Snail, Garlic-Parsley Butter

Coquille St Jacques - 18-

Grilled Scallops, White Bean Ragout, Strawberries, Anisette Jus

Crevettes a la Provençale -16-

Sautéed Shrimp, Romesco

Moules Marinières -16-

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

Foie Gras -23-

Stuffed Goat Cheese Apricot, Pomegranate Gel, Orange Emulsion, Toasted Brioche

Steak Tartare* -17-

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

Pâté de Campagne -16-

Pork Country Pate, Dijon Mustard, Onion Jam, Cornichon, Prune, Crostini

Assiette de Charcuterie -25-

Chef 's Selection for Charcuterie, Dijon Mustard, Onion Jam, Pickled Vegetables, Cornichons, Crostini

Assiette de Fromages -23-

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

LES PLATS PRINCIPAUX

Saumon Grillé -31-

Grilled Salmon, Pea Puree, Polenta, Baby Turnip, Allemande Sauce

Bar Grillé -36-

Grilled Blackened Striped Bass, Julienne Vegetable, Red Cabbage Puree, Crispy Fingerling Potatoes,
Chermoula

Bouillabaisse - 41 -

Seafood Stew, Lobster Broth, Monkfish, Bay Scallops, Shrimps, Mussels, Crawfish,
Rouille, Croûtons

Hanger Steak Frites* -31-

Grilled Hanger Steak, Caramelized Shallots, Red Wine Jus, Pommes Frites

Côtelettes d'Agneau Rôties* -42-

Roasted Lamb Rack, Carrot Puree, Sauteed Spinach, Roasted Sunchokes, Lamb Jus

Filet Mignon Grillé* -42-

Grilled Beef Tenderloin, Potato Gratin, Grilled Asparagus, Roasted Wild Mushrooms, Sauce au Poivre

Magret de Canard* -38-

Pan Seared Duck Breast, Risotto Cake, Brussel Sprouts, Spiced Baby Carrots,
Vanilla Orange Reduction

Coq au Vin - 30 -

Braised Chicken , Roasted Root Vegetables , Forrest Mushrooms ,
Lardon, Potatoes , Red Wine

Raviolis aux Champignons -28-

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

SIDES

ROASTED SUNCHOKE - 9 / BRUSSEL SPROUTS - 9 / FRENCH FRIES - 9 / GRILLED ASPARAGUS - 9

5-Course Chef Tasting Menu is available upon request -95-

Optional Wine Pairing -55-

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