

# LUNCH MENU

## LES PETITS PLATS

### Soupe à l'Oignon -15-

French Onion Soup with Gruyère Cheese

### Gaspacho de Pastèque -14-

Tomatoes, Cucumbers, Scallions, Cilantro, Watermelon

### Salade "Cacao" -12-

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

### Salade de Burrata -17-

Burrata, Baby Arugula, Roasted Beets, Pumpkin Seeds, Balsamic Olive Oil

### Salade Santé - 14 -

Baby Spinach, Fresh Strawberries, Pecans, Ricotta, Cranberries,  
Vanilla Dressing

### Escargots au Beurre d'Ail -15-

Sautéed Snail, Garlic-Parsley Butter

### Assiette de Charcuterie du Chef -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 SALADES ET SANDWICHES

### Salade aux Crevettes -21-

Grilled Shrimps, Baby Spinach, Fresh  
Strawberries, Pecans, Ricotta, Cranberries,  
Vanilla Dressing

### 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

### 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 Strip Loin, Roquefort Cheese,  
Arugula, Tomato, Herb Aioli, French Fries

### Sandwich Niçoise\* -21-

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

## LES PLATS PRINCIPAUX

### Raviolis aux Champignons -29-

Mushroom Ravioli, Creamy Forest Mushrooms Sauce, Parmesan Cheese

### Steak Frites\* -32-

Grilled New York Strip Steak, Pommes Frites, Herb Butter

### Saumon Grille -32-

Grilled Salmon, Fennel Puree, Polenta, Baby Thumbelina Carrots, Crispy Parsnip,  
Pesto Cream Sauce

### Trout Amandine -28-

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

## SIDES

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

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