

LUNCH MENU



LES PETITS PLATS

Soupe à l'Oignon -15-

French Onion Soup with Gruyère Cheese

Bisque de Homard -17-

Butter Poached Lobster Meat, Fried Sage

Salade "Cacao" -12-

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

Salade D'Endives - 16 -

Belgian Endive, Poached Golden Raisin, Orange Segment, Roasted Almond, Blue Cheese Dressing

Salade de Mozzarella- 17 -

Mozzarella Cheese, Roasted Red Beets, Baby Arugula, Roasted Pumpkin Seed, Golden Baby Beet Roots, Olive Oil, Balsamic Reduction

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* -34-

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

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. 20% gratuity will be added to the groups of 6+

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