



## 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, Pea Puree, Baby Thumbelina Carrot Confit, Sautéed Smoked Leek Cream

#### 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.