



DINNER MENU



LES POTAGES

Gaspacho de Pastèque-14

Tomatoes, Cucumbers, Scallions, Cilantro, Watermelon

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 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, Raisins, Olive Oil, Balsamic Reduction

LES PETITS PLATS

Escargots au Beurre d'Ail -15-

Sautéed Snails, Garlic-Parsley Butter

Grillade De Calamars - 18 -

Grilled Calamari, Pineapple, Blue Cheese Crumble, Roasted Pistachio, Balsamic Dressing

St Jacques Poêlées- 18 -

Pan Seared Scallops, Fennel Coulis, Diced Yellow and Red Bell Peppers, Grilled Shiitake Mushroom

Moules Marinières -16-

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

Crevette de Salade Grillé - 17 -

Grilled Shrimp, Cucumber, Diced Tomatoes, Avocado, Orange Segment, Lemon Creme Fraiche Sauce

Steak Tartare* -17-

Beef Tartare, Citrus Aioli, Capers, Shallots, Cornichons, Quail Egg, Crostini

Pâté de Campagne -16-

Pork Country Pate, Dijon Mustard, Onion Jam, Cornichons, Prunes, Pistachios, 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, Nuts, Cranberry Nut Bread

LES PLATS PRINCIPAUX

Saumon Grillé -32-

Grilled Salmon, Wedge Potatoes, Parsnip Puree, Sofrito Kale, Dijon Beurre Blanc

Bar Grillé -39-

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

Truite Farcie* -38-

Stuffed Trout, Cream Cheese, Crab Meat, Tomato Puree, Artichoke ,Potato Gratin, Capers Brown Butter

Steak Frites* -38-

NY Strip Steak, Pommes Frites, Herb Butter

Bœuf Bourguignon -38-

Red Wine Braised Beef Short Ribs, Mashed Potatoes, Mushroom, Bacon, Pearl Onion

Côtelettes d'Agneau Rôties* -44-

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

Filet Mignon* - 44-

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

Magret de Canard* -39-

Pan Seared Duck Breast, Risotto Cake, Sautéed Broccolini, Spiced Baby Carrots, Pomegranate Jus

Poulet Farci -32

Stuffed Airline Chicken, Ricotta Cheese, Roasted Bell Pepper, Spinach, French Green Beans, Crispy Fingerling Potatoes, Rosemary Chicken Jus

Raviolis aux Champignons -29-

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

SIDES -9 - ROASTED SUNCHOKE, BRUSSEL SPROUTS, FRENCH FRIES, GRILLED ASPARAGUS, GREEN BEANS

5-COURSE CHEF'S TASTING MENU IS AVAILABLE UPON REQUEST -95-

OPTIONAL WINE PAIRING -55-

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.