<u>HORS D'ŒUVRES</u>

ESCARGOTS DE BOURGOGNE - SNAILS SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER

CUISSES DE GRENOUILLE - FROG LEGS FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH **GARLIC & PARSLEY**

ASSIETTE DE SAUMON FUMÉ FAIT MAISON - CHEF'S SMOKED SALMON CHEF'S OWN HOME SMOKED SALMON, WITH FRESH CRÈME FRAICHE, SHALLOTS, CAPERS, & \$25 TOASTS

CREVETTES PROVENÇALE - SHRIMP THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & \$24 PARSLEY

FOIE GRAS FAIT MAISON SUR TOASTS CHEF'S OWN HOMEMADE FOIE GRAS, SERVED

STEAK TARTARE

HAND CUT USDA ANGUS FILET MIGNON APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$34

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW SLOW COOKED SIRLOIN CULOTTE BEEF STEW WITH MUSHROOM, CARROT & ONION IN RED WINE, SERVED WITH,
\$42 POTATO & VEGETABLES

STEAK TARTARE

HAND CUT USDA ANGUS FILET MIGNON WITH CHEF'S TRADITIONAL HOMEMADE MIXTURE, SERVED \$56

FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE

WITH POTATO & VEGETABLES

USDA ANGUS CHOICE FILET MIGNON W. CREAM & PEPPERCORN SAUCE OR

GORGONZOLA SAUCE, OR NO SAUCE, SERVED \$62 WITH POTATO & VEGETABLES

Souris d' Agneau - Lamb Osso Bucco

LAMB SHANK IN RICH, FLAVORFUL BROWN SAUCE, SERVED WITH POTATO & VEGETABLES \$53

CARRÉ D'AGNEAU - LAMB CHOPS NEW ZEALAND LAMB CHOPS, SERVED W. \$48 POTATO, VEGETABLE, & MINT JELLY

<u>SOUPE & SALADE</u>

Soupe à L'Oignon Gratinée - Onion SOUP WITH MELTED SWISS CHEESE CLASSIC ONION SOUP, MELTED GRUYÈRE, HOMEMADE CROUTONS

SALADE CAESAR

ROMAINE LETTUCE WITH PARMESAN CHEESE, HOMEMADE CAESAR DRESSING & CROUTONS

SALADE MAISON - HOUSE SALAD ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE

\$11

SALADE AU SAUMON FUMÉ MIXED GREEN SALAD WITH TOMATO, SHALLOT, PARSLEY, TOPPED WITH CHEF'S COLD SMOKED \$19 SALMON & VINAIGRETTE

SALADE DE FROMAGES SUR TOASTS -SALAD WITH MELTED CHEESE ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH GRUYÈRE \$19 CHEESE TOASTS

MOST MENU ITEMS ARE GLUTEN FREE, UNLESS THEY HAVE TOASTS; PLEASE ASK FOR GLUTEN FREE!

\$10 SPLIT ENTRÉE CHARGE, \$4 VEGETABLE CHANGE, \$33/BTL **CORKAGE FEE**

LES VOLAILLES - POULTRY

LA SUPRÊME DE VOLAILLE AU CHOIX -CHICKEN BREAST WITH SAUCE OF CHOICE

CHICKEN BREAST TENDERS WITH CREAM & MUSHROOM OR

PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS SERVED WITH POTATO & VEGETABLES \$36

CANARD RÔTI - ROASTED DUCK
ROASTED HALF DUCK WITH GRAND MARINER
ORANGE SAUCE, SERVED WITH POTATO &
VEGETABLES
\$44

LES POISSONS - FISH

LE SAUMON AU CHOIX - SALMON WITH SAUCE OF CHOICE

SALMON W BUTTER & LEMON, CREAM & MUSTARD, OR EN PAPILLOTTE - TOMATO, WHITE WINE, LEMON, PARSLEY SERVED W. SPINACH, VEGETABLE & BASMATI RICE \$35

LE GROUPER AU CHOIX - GROUPER WITH SAUCE OF CHOICE

GROUPER IN SAUCE OF CREAM & MUSSELS OR PROVENCALE (GARLIC, TOMATO, BLACK OLIVE, PARSLEY), SERVED W. SAUTÉED SPINACH & BASMATI RICE \$43

<u>CRUSTACÉS ET MOLLUSQUES</u> <u>SHELLFISH & MOLLUSKS</u>

CREVETTES À LA PROVENÇALE - WILD SHRIMPS

FIVE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY, SERVED W. VEGETABLES & RICE \$38

ST. JACQUES - SEA SCALLOPS

THREE LARGE U10 NEW ENGLAND FRESH SCALLOPS W. SAUCE CHOICE OF CHAMPAGNE CREAM WITH SAFFRON & GREEN PEPPERCORNS OR PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS ALL SERVED WITH SPINACH, VEGETABLES, & BASMATI RICE

DÉLICES - DESSERTS

DAME BLANCHE

VANILLA ICE CREAM WITH CHEF'S CHOCOLATE SAUCE GF \$12

CRÈME BRÛLÉE

GRAND MARNIER VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR GF \$15

CRÊPES AU CHOIX

W. CHOCOLATE SAUCE OR SUGAR & BUTTER

ONE \$10WO \$14

CRÊPES SUZETTE

FLAMBÉED WITH GRAND MARNIER ONE \$12 WO \$16

PÈCHE MELBA

CHOPPED PEACHES WITH VANILLA ICE CREAM, WHIPPED CREAM, RASPBERRY REDUCTION SAUCE, & ALMONDS GF \$16

PROFITEROLES

THREE OF CHEF'S HOMEMADE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$20

LE SOUFFLÉ AU GRAND MARNIER

FOR PROPER TIMING, PLEASE ORDER WITH MEAL \$21

PORT

MAYNARD'S 10 YEAR OLD TAWNY PORTO \$14

SAUTERNES DESSERT WINE

\$14

\$6

ESPRESSO

NESPRESSO BRAND REGULAR OR DECAF \$6

CAPPUCCINO

NESPRESSO BRAND REGULAR OR DECAF \$8

COFFEE

NESPRESSO BRAND REGULAR OR DECAF

HOT TEA

BLACK OR HERBAL \$5

<u>LES GOURMANDISES - DELICACIES</u>

CUISSES DE GRENOUILLE - FROG LEGS FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE \$38

ASSIETTE VÉGÉTARIENNE - VEGETABLES CHEF'S GENEROUS ASSORTMENT OF SAUTÉED VEGETABLES, SERVED WITH BASMATI RICE \$29

MOST MENU ITEMS ARE GLUTEN FREE, EXCEPT FOR ITEMS WITH TOASTS; PLEASE REQUEST GLUTEN FREE!

> \$10 SPLIT ENTRÉE CHARGE, \$4 VEGETABLE CHANGE, \$33/BTL CORKAGE FEE