

Hors-d'oeuvres

Pastrami & Truffles Fondue 13
Charred red pepper & Onion chutney,
toast, served with Black Truffle Fondue

Fig & Cheese Tartine 11
Fig Jam, Port Salut, Honey Compressed Apples,
Candied Spicy Pecans, Baguette

***Foie Gras Sauté** 18
Orange-ginger Marmelade, Fermented Blueberries,
Sunny Side Up Quail Egg, Grilled Baguette

Escargot 13
Tarragon Absinthe Butter, fresh baked Croissant

***Tuna Tartare** 14
Avocado, Quail Egg,
Wasabi Caviar, Crostini

***Oysters Rockefeller** 12
Spinach, Gruyère, Parmesan, Bacon Lardon,
Chartreuse Crème

Crispy Brussels Sprouts 9
Bacon Lardon, Balsamic Glaze,
Sweet Chili

Assiette De Charcuterie & Fromage

***Charcuterie & Cheese Board** 21
Seasonal Cured Meats & Artisan Cheeses,
House Pickles, Local Honey,
Baguette

Les Soupes

Soupe à L'oignon 7
Caramelized Sweet Onions, Beef Jus,
Country Bread & Comté Cheese

***Lobster Bisque** 12
Lobster Claws & Knuckles, Saffron Foam,
Roasted Pepper Rouille Macaron

Salades

Add Chicken 5 | Shrimp 6 | Salmon 9
6 Oz New York Strip 12

House 8
Bibb Lettuce, Carrot, Radish
Compressed Fennel, Poppy Seed Vinaigrette

Chopped 9
Mixed Greens, Frisee, Cabbage, Steeped Figs,
Bleu Cheese, Candied Pecans,
Balsamic & Port Wine Vinaigrette

Beets & Roquette 10
Roasted Beets, Arugula, Cottage Cheese,
Candied Pecans, Orange Supremes,
Blackberry Vinaigrette

Caesar 9
Romaine Hearts, Parnesan, White Anchovies,
Shaved Pain Au Levain

***Tuna Niçoise** 19
Mixed Greens, Pickled Onion, Hard Boil Egg,
Fingerling Potatoes, Baby Heirloom Tomatoes,
Niçoise Olives, Sugar Snap Peas,
Mustard Dill Vinaigrette



DINNER

Plats Principaux

Mussels Provençale 14
Heirloom Tomatoe Sauce, Niçoise Olives,
Capers, Herb Butter, Crostini

Chicken Paillard 15
Chicken, Arugula, Tomatoes, Fennel, Radish,
Orange Suprêmes, Avocado, Mustard Dill Vinaigrette

Beef Stroganoff 19
Grilled Beef Tenderloin, Wild Mushrooms Ragout,
Arugula, Parmesan, Ballerine Noodles,
sweet vermouth cream

Duck Confit 22
Compresed Pears, Sweet Potato Dauphinoise,
Amarena Cherries Bourdelaisse

Bouillabaisse 19
Mussels, Shrimp, Salmon, Potatoes,
Saffron Broth, Roullie Grilled Baguette

Champagne Mac & Cheese
Shrimp 14 | Lobster 18
Fresh Herbs, Raclette Cheese, Gruyère,
Asparagus, Parmesan Crust

Chicken & Croissant 15
Crispy Fried Chicken, Butter Croissant,
Raclette Cheese Sauce
Add Egg 2

Horseradish Crusted Sea Bass 30
Sweet Potato Mousseline, Sugar Snap Peas,
Baby Carrots, Lemon Burre Blanc

Scallop & Flounder Pappardelle 22
Blackened Flounder, Seared Diver Scallop,
Kale, Heirloom Tomatoes, Lemon Beurre Blanc

Scottish Salmon 21
Ginger & Carrot Mousseline,
Vegetable Bouquetière, Lemon Dill Burre Blanc

Dover Sole

Whole Fish served table side
great for sharing !

Dover Sole Meunière 41
Vegetable Bouquetiere, Sweet Potato Mousseline,
Fresh Herbs, Burre Blanc

Les viandes

HOUSE CUT MEATS

Steak Frites 28
8 oz. New York Steak, Truffle Pommes Frites,
Foie Gras Mushroom Sauce

Tomahawk Pork Chop 28
Gruyère & Figs Risotto, Maple Glazed Apples,
Fennel À L'orange, Port Wine Reduction

Filet De Boeuf 32
8oz. Filet Mignon, Aligot Potatoes,
Asparagus, Bourdelaisse Sauce

Boeuf Bourguignon 25
Braised Beef Short Rib, Creamy Polenta, Pearl Onions,
Wild Mushrooms, Bacon Lardon, Foie Gras Sauce

Sandwiches

Served With A Choice Of Pommes Frites,
Sweet Potato Frites Or House Salad

Akaushi Ghost Burger 13
Two 3.5 oz. Patties, Ghost Pepper Cheese,
Avocado, Sweet Burger Bun, P.L.T.
Add Sunny-side Up Egg 2

Croque Madame 13
Gruyère, Morney Sauce, Sunny Side Up Egg,
Brioche And Your Choice Of:
Country Ham Or Smoked Turkey

French Dip 13
Roasted Prime Rib, Caramelized Onion,
Horseradish Creme, Gruyère, Au Jus, Pain Levain

Blackened Flounder 14
Avocado, cole slaw, smoked remoulade
sweet roll, house pickles

The Pastrami 13
House cured Pastrami, apple sauerkraut,
avocado, white american cheese, brioche

Crepes

Prime Rib 16
Wild Mushrooms Ragu, Grilled Onions,
Horseradish Aioli, Arugula, Roquefort

Banana Foster 14
Banana Flambé With Brown Sugar & Rum,
Nutella, Vanilla Bean Ice Cream

Les Accompagnements

Truffle Pomme Frites 7

Vegetable Bouquetière 5

Aligot Potatoes 5



*thoroughly Cooking Food Of Animal Origin, Including
But Not Limited To Beef,eggs, Fish, Lamb, Milk, Poultry,
Or Shellstock Reduces The Risk Of Foodborne Illness.
Young Children, The Elderly And Individuals With Certain
Health Conditions May Be At A Higher Risk If These Foods Are
Consumed Raw Or Undercooked.

