

Hors-d'oeuvre

Petit Gougères 9

Cheese puffs, Served With Black Truffle Fondue

Fig & Cheese Tartine 10

Fig Jam, Port Salut, Honey Compressed Apples, Candied Spicy Pecans, Baguette

***Foie Gras Sauté** 14

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

Les Moules

P.E.I. Rope Cultured Blue Mussels

Saffron Mussels 12

White Wine, Fresh Lemon Juice, Baby Kale, Herb Butter & Saffron, Crostini

Mussels Provençale 12

Heirloom Tomatoe Sauce, Niçoise Olives, Capers, Herb Butter, Crostini

Assiette De Charcuterie & Fromage

***Charcuterie & Cheese Board** 19

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



LUNCH



Plats Principaux

Chicken Paillard 15

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

Chicken & Croissant 15

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

Main Lobster Mac & Cheese 18

Fresh Herbs, Raclette Cheese, Gruyère, Asparagus, Comté Cheese

Duck Confit 22

Compressed Pears, Sweet Potato Dauphinoise, Amarena Cherries Bourdelaisse

Bouillabaisse 19

Mussels, Shrimp, Sea Bass, Fingerling Potatoes, Saffron Broth, Rouille Grilled Baguette

Steak Frites 28

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

Scallops & Flounder Pappardelle 22

Blackened Flounder, Seared Diver Scallops, Kale, Baby Heirloom Tomatoes, Lemon Beurre Blanc

Beef Stroganoff 19

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

Scottish Salmon 21

Ginger & Carrot Mousseline, Vegetable Bouquetière, Lemon Dill Beurre Blanc



Les Accompagnements

Aligot Potatoes 5

Cherry-wood Smoked Bacon 4

Grilled Blueberry Sausage 4

Fruit Salad 5

Truffle Pommes Frites 7



*Thoroughly Cooking Food Of Animal Origin, Including But Not Limited To Beef,eggs, Fish, Lamb, Milk, Poultry, Or Shell-stock Reduces The Risk Of Food-borne 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.

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, Parmesan, 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

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

Crepes

Prime Rib 16

Wild Mushrooms Ragu, Grilled Onions, Horseradish Aioli, Arugula, Roquefort

Breakfast Crepe 15

Ham, Gruyère, Soft Scrambled Eggs, Tomato Jam, House Blueberry Sausage

Breakfast

Soft Scramble 9

Fresh Herbs, Raclette Cheese, Baguette

Egg On Croissant 10

Scrambled Eggs, Port Salut.

Add Ham, Smoked Turkey Or Bacon For 2

Ricotta Pancakes 13

Berries Compote, Honey Ricotta, Meringue Kisses

Short Ribs Hash 15

Spinach, Roasted Potatoes, Bacon, Roasted Red Peppers, Poached Egg, Hollandaise Sauce

