

## ~ A La Carte ~

### Pour Commencer

Seasonal Soup of the day or our Signature Mountain-Style French Onion Soup \$7

**Les Escargots** \$13

5 baked Snails, tomato concassée, garlic & parsley butter

**Le Foie Gras** \$27

Pan seared Duck liver\*, Port wine sauce & caramelized poached peach

**Le Thon** \$13

Hand cut Ahi Tuna Tartare\*, seared Tuna & ginger vinaigrette

**Le Saumon Cru** \$12

Salmon\* carpaccio marinated in lemon juice, olive oil, capers & chives

**Salade Verte** \$7

House salad, grapes & Traditional Dijon vinaigrette

**Salade Végétarienne** \$13

Endive, Avocado, Heirloom Tomato, Asparagus tips, Heart Palm, Du Puy Lentils & Sherry Vinaigrette

**Coquilles Saint-Jacques aux Truffes** \$19

Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette

**La Crêpe au Crabe** \$14

French "Crêpe" filled with Lump Crab meat, spinach, Béchamel & Swiss cheese

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
These foods are cooked to order

Our entrées plates are served with a complimentary Soup or Salad

### Côté Mer...

<b>Le Crabe</b>	\$33
2 Baked local Jumbo Lump Crab cake & shallot Beurre Blanc sauce	
<b>Les Coquilles Saint-Jacques</b>	\$34
Pan seared Diver Sea Scallops, Du Puy Lentils, sautéed spinach, Champagne Saffron sauce	
<b>Le Saumon</b>	\$30
Grilled Scottish Salmon*, sautéed spinach, fresh herbs & lemon, capers Beurre Blanc sauce	
<b>Le Homard</b>	\$39
2 Maine Lobster tail poached in Olive oil & Shallot Beurre Blanc sauce	
<b>La Sole de Hollande</b>	\$48
Pan seared classic boneless Dover Sole Meuniere, crispy potatoes & sautéed spinach	

### Côté Terre...

<b>Le Veau sauce Forestier</b>	\$34
Prime Veal Scallopini, sautéed spinach, vegetables medley & mushroom, tarragon, shallot Demi-Glace	
<b>Foie de Veau</b>	\$28
Sautéed Calf's liver*, onion confit, Port wine sauce	
<b>Le Cochon</b>	\$30
Roasted Pork Tenderloin*, Apples chutney, crispy potatoes & Port wine Demi-Glace	
<b>Le Carré d'Agneau</b> - Cooked to order, please allow 25 minutes	\$48
Roasted Rack of Lamb* au jus, Du Puy Lentils & Heirloom Tomatoes	
<b>Steak au Poivre</b>	\$39
Beef Tenderloin*, deglazed with Cognac & peppercorn Demi-Glace	
<b>Filet Grillé Sauce Roquefort</b>	\$39
Beef Tenderloin*, Roquefort cream Sauce	
<b>Le Tournedos Rossini</b>	\$56
Grilled Beef Tenderloin*, topped with 2oz of fresh Foie Gras & Truffle Port wine sauce	
<b>Le Magret de Canard</b>	\$39
Seared Duck Magret*, caramelized white peach, Foie Gras & Port wine sauce	
<b>Ravioles de Royan à la Provençal</b>	\$25
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

20% gratuity will be added for party of 8 or more

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# ~ Menu Dégustation ~

**85 per person**

**Add on wine pairing for +55**

**Tasting menu require the participation of the entire table**

Price of set menu does not include tax & gratuity

## Coquille Saint-Jacques et Homard

Diver Sea Scallop, Maine Lobster tail & Truffle vinaigrette



## Magret de Canard & Foie Gras

Magret Duck breast\* with seared Foie Gras, caramelized white peach & Port reduction



## Trou Normand

Champagne Rosé sorbet



## Choice of

### La Sole de Hollande

Pan seared classic boneless Dover Sole Meuniere

### Trio du Gourmand

Prime Beef tenderloin\* au poivre, Veal tenderloin\* & mushroom, tarragon, shallot Demi-Glace, Lamb chop\* au jus



## Choice of

### L'Assiette de Fromage

4 Cheeses of the day, dry fruits & nuts

### La Symphonie

Mini Grand Marnier Soufflé, Passion Fruit Mousse, Molten Chocolat cake, Tiramisu

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