

~ A La Carte ~

Our Luncheon plates are served with a complimentary Soup or Salad

Côté Mer...

Le Thon \$16

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

Le Saumon Cru \$16

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

Coquilles Saint-Jacques aux Truffes \$18

Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette

La Crêpe au Crabe \$17

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

Le Crabe \$18

Baked local Jumbo Lump Crab cake & shallot Beurre Blanc sauce

Les Coquilles Saint-Jacques \$18

Pan seared Diver Sea Scallops, Du Puy Lentils, sautéed spinach, Champagne Saffron sauce

Le Saumon \$17

Grilled Scottish Salmon*, sautéed spinach, crispy potatoes

Shallot Beurre Blanc or Heart healthy sauce with Heirloom tomatoes

Le Homard \$21

Maine Lobster tail poached in Olive oil, crispy potatoes & baby greens

Shallot Beurre Blanc sauce OR Truffle vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

These foods are cooked to order.

Côté Terre...

Les Escargots	\$14
5 baked Snails, tomato concassée, garlic & parsley butter	
Le Foie Gras	\$27
Pan seared Duck liver*, Port wine sauce & caramelized poached peach	
Salade de Poulet Aigre-Douce	\$13
Grilled chicken, Fourme d'Ambert cheese, walnuts, tender greens & Sherry vinaigrette	
Foie de Veau	\$14
Sautéed Calf's liver*, onion confit, Port wine sauce	
Le Cochon	\$15
Roasted Pork Tenderloin*, Apples chutney, crispy potatoes & Port wine demi-glace	
L'Agneau	\$26
Merguez & Lamb rack* au jus, Du Puy Lentils & Heirloom Tomatoes	
Steak au Poivre	\$20
5oz Beef Tenderloin*, deglazed with Cognac & peppercorn demi-glace	
Filet Grillé Sauce Roquefort	\$20
5oz Beef Tenderloin*, Roquefort cream Sauce	
Duo Gourmand	\$31
Twin 5oz Beef Tenderloin*, Peppercorn demi-glace & Roquefort cream sauce	
Salade Végétarienne	\$13
Endive, Avocado, Heirloom Tomato, Asparagus tips, Heart Palm, Du Puy Lentils & Sherry Vinaigrette	
Ravioles de Royan à la Provençal	\$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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Gourmandises du Jour...

Crème Brûlée à la Vanille

Vanilla Crème Brûlée

\$7.5

Charlotte aux Fruits de la Passion

Light passion fruit mousse, thin almond crust & chocolate crumble

\$8

Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

\$8.5

Pêche Pochée

Poached white peach with Crème Anglaise & Raspberry Coulis

\$9

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

\$8.5

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

\$8

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

\$7.5

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

\$6

L'Assiette de Fromages

4 Cheeses of the day, dry fruits & nuts

\$13