

~ A La Carte ~

Pour Commencer

Seasonal Soup of the day or our Signature Mountain-Style French Onion Soup \$8

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 \$13

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

Salade Verte \$8

House salad, grapes & Traditional Dijon vinaigrette

Salade Végétarienne \$14

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

Coquilles Saint-Jacques aux Truffes \$20

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...

Le Crabe	\$35
2 Baked local Jumbo Lump Crab cake & Beurre Blanc sauce	
Les Coquilles Saint-Jacques	\$34
Pan seared Diver Sea Scallops, Du Puy Lentils, sautéed spinach, Champagne Saffron sauce	
Le Saumon	\$30
Grilled Scottish Salmon*, sautéed spinach, fresh herbs & lemon, capers Beurre Blanc sauce	
Le Homard	\$45
2 Maine Lobster tail poached in Olive oil & Shallot Beurre Blanc sauce	
La Sole de Hollande	\$49
Pan seared classic boneless Dover Sole Meuniere, crispy potatoes & sautéed spinach	
Les Crevettes & Asperges	\$28
Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce	

Côté Terre...

Le Veau sauce Forestier	\$34
Prime Veal Scallopini, sautéed spinach, vegetables medley & mushroom, tarragon, shallot Demi-Glace	
Foie de Veau	\$28
Sautéed Calf's liver*, onion confit, Port wine sauce	
Le Cochon	\$30
Roasted Pork Tenderloin*, Apple chutney, crispy potatoes & Port wine Demi-Glace	
Le Carré d'Agneau - Cooked to order, please allow 25 minutes	\$48
Roasted Rack of Lamb* au jus, Du Puy Lentils, pesto & fine ratatouille	
Steak au Poivre	\$39
Beef Tenderloin*, deglazed with Cognac & peppercorn Demi-Glace	
Filet Grillé Sauce Roquefort	\$39
Beef Tenderloin*, Roquefort cream Sauce	
Le Tournedos Rossini	\$56
Grilled Beef Tenderloin*, topped with 2oz of fresh Foie Gras & Truffle Port wine sauce	
Le Magret de Canard	\$42
Seared Duck Magret*, caramelized white peach, Foie Gras & Port wine sauce	
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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~ Menu Dégustation ~

90 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



Choice of

Magret de Canard & Foie Gras

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

Les Escargots

4 baked Snails, tomato concassée, garlic & parsley butter



Trou Normand

Champagne Rosé sorbet



Choice of

La Sole de Hollande

Pan seared classic boneless Dover Sole Meunière

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, Lemon Mousse, Rich Chocolate Truffle Cake, Tiramisu

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