

~ A La Carte ~

Our Luncheon plates are served with a complimentary Soup or Salad

Côte 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	\$19
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 & Beurre Blanc sauce	
Les Crevettes & Asperges	\$18
Wild Shrimps, orzo risotto, asparagus & Champagne Saffron 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, pesto & fine ratatouille	
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	\$15
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

\$9

Charlotte au Citron

Light lemon mousse, thin almond crust, pineapple & raspberry coulis

\$9

Tarte Fine aux Pommes

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

\$9

Pêche Pochée

Poached white peach with Crème Anglaise & Raspberry Coulis

\$10

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

\$9

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

\$9

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

\$9

Cheesecake

French style Cheesecake, Berries & coulis

\$9

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

\$7

L'Assiette de Fromages

4 Cheeses of the day, dry fruits & nuts

\$13