

À La Carte Appetizers

Soupe à l'oignon 8

Purée "Mountain-Style" French onion soup

Soupe du jour 8

Soup of the day

Salade verte 8

House Salad ~ Light Traditional Dijon Vinaigrette, sliced grapes

Foie gras 28

Pan seared Fresh Duck Liver, Caramelized White Peach,
Port Wine sauce

Thon 14

Hand Cut Ahi Tuna (sashimi grade)
Classic Tartare , Ginger Vinaigrette

Salade végétarienne 14

Salad of tiny green Lentils, Belgian Endive, Avocado,
Heirloom Tomato, Asparagus tips,
Sherry Vinegar and Walnut oil Vinaigrette

Escargots 13

Baked Snails (5) with Garlic and Parsley Butter and Tomato concassée

Crêpe au crabe 15

Thin French "Crêpe", Lump Crab meat, Spinach, Béchamel with Swiss cheese

Salade de coquilles saint-jacques aux truffes 20

Seared diver scallops, Crispy Potatoes, Mixed greens, Truffle vinaigrette

Saumon cru 13

Thinly sliced raw Salmon*, Lemon juice, Olive oil, Capers and Shallots

*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)

A La Carte Entrées

Served with a complimentary choice of Onion Soup, Soup of the Day, or House Salad

Saumon d'Ecosse 30

Poached filet of fresh Scottish salmon* with fresh herbs, lemon and capers butter sauce

Coquilles saint-jacques 34

Pan seared diver sea scallops, Champagne sauce with a touch of saffron, served with Spinach & Du Puy lentils

Crabe 35

Pan seared Jumbo Lump crab cake (almost no binder), Sauce "Beurre Blanc"

Homard 55

Two 6oz lobster tails poached in olive oil, shallot "Beurre Blanc" sauce

Dover Sole 55

Pan seared classic Dover Sole Meuniere (brown butter) Chef's deboned for your convenience

Foie de veau 29

Sautéed calf's liver*, Shallots and Port wine reduction

Porc 30

Grilled Berkshire pork tenderloin*, apple chutney, crispy potatoes, port wine sauce

Crevettes au Asperges 28

Wild pink shrimps, orzo risotto, asparagus, champagne saffron sauce

Assiette végétarienne 27

Seasonal roasted vegetables (Please ask your Waiter for Chef's preparation)

Grenadin de Veau 34

Pan seared veal tenderloin served with Port Wine sauce and mushroom cream sauce with crispy potatoes and spinach

Canard 45

Seared duck breast*, caramelized white peach, Foie gras and port wine sauce

Steak au poivre 40

Grilled 8 oz beef tenderloin*, deglazed with cognac and Peppercorn demi-glace

Filet grillé sauce roquefort 40

Beef tenderloin, Blue cheese and demi glace sauce

Tournedos rossini 56

Grilled beef tenderloin*, topped with seared "Foie Gras", Truffle port wine reduction

Carré d'agneau 48

Roasted rack of lamb* lentils, heirloom tomatoes, served with its own Juice (25 Minutes)

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