

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 15

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

Salade végétarienne 16

Salad of tiny green Lentils, Belgian Endive, Avocado,
Heirloom Tomato, Asparagus tips,
Sherry Vinaigrette

Escargots 15

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

Crêpe au crabe 17

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 15

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 37

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

Crabe 45

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

Homard 55

Twin 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 30

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

Porc 31

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

Crevettes au Asperges 30

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

Assiette végétarienne 27

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

Escalope de Veau 34

Prime Veal Scallopini*

Choice of sauce:

-Lemon brown butter

-Mushroom cream sauce

Canard 45

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

Filet au poivre 45

Seared beef tenderloin*, deglazed with cognac and Peppercorn demi-glace

Filet sauce roquefort 45

Seared Beef tenderloin, Roquefort, Demi Glace & Cream

Tournedos rossini 58

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

Carré d'agneau 48

Roasted rack of lamb* lentils, tomatoes, pesto, ratatouille

Supreme de Poulet 30

Pan Seared Chicken Scallopini

Choice of sauce:

-Mushroom Cream Sauce

-Lemon Brown Butter

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