

Lunch a La Carte

Our Lunch on Plates are served with a complimentary Soup or Salad

Saumon Cru 15

Thinly Sliced Raw Salmon*, Shallots and Chives,
Lemon Juice, Olive Oil, Capers

Escargots 15

Baked Snails (5) with Tomato Concassée and
Garlic & Parsley Butter

Thon 17

Hand Cut Sashimi Grade Ahi Tuna Loin* "Tartare", Crispy
Potatoes, Ginger Vinaigrette, Mixed Greens

Foie Gras 28

Pan seared Fresh Duck Liver*, served with
Crispy Potatoes, Port Wine Sauce

Foie de veau 17

Sautéed Calf's Liver, Onion Marmalade, Port Wine Sauce

Salade de Poulet 17

Mixed green and endive salad, Heirloom Tomatoes, Asian Pear,
Roasted Nuts, Topped with Sliced Grilled Chicken, Served with
Dijon & Sherry Vinaigrette

Porc 18

Grilled Berkshire Pork Tenderloin, Crispy Potatoes
Apple and Apricot Chutney, Dried Cherries ,Port Wine Sauce

Coquilles Saint-Jacques 20

Pan seared Diver Sea Scallops over Du Puy Lentils,
Champagne Sauce with a Touch of Saffron

Filet de Saumon Poche 18

Poached Filet of Salmon* with Fresh Herbs
Lemon and Capers Butter Sauce

Salade de Boeuf 20

Mixed Greens and Endive Salad, Heirloom
Tomatoes , Roasted Nuts, Dried Cherries,
Topped with sliced Seared Beef Tenderloin
and served with Dijon & Sherry Vinaigrette

Crevettes au Asperges 18

Wild Pink Shrimps, Orzo Risotto, Asparagus,
Champagne Saffron Sauce

Salade de Coquilles St-Jacques aux Truffles 20

Pan Seared Diver Sea Scallops, Tender Greens
and Crispy Potatoes, Truffle Vinaigrette

Crabe 21

Pan Seared Jumbo Lump Crab Cake (almost no binder)
Shallot "Beurre Blanc"

Homard 25

6oz Maine Lobster Tail Poached in Olive Oil then grilled, served
with Fresh Sautéed Spinach, Crispy Potatoes, **Choice of:**

- Shallot & "Beurre Blanc"
- Truffle Vinaigrette

Filet au Poivre 24

Grilled Petite Beef Tenderloin*,
Deglazed with Cognac & Peppercorn Demi-Glace

Filet Sauce Roquefort 24

Grilled Petite Beef Tenderloin*,
Roquefort & Demi Glace Cream Sauce

Poisson du Jour et Crabe 28

Pan Seared Fresh Filet of Fish of the Day Topped with Lump Crab
Meat, Sautéed Spinach, Shallot, Saffron Champagne Sauce

Saumon Grille 19

Grilled Salmon served with Truffle Vinaigrette

Suprême de Volaille 18

Sautéed Boneless Breast of Chicken, Pommery Mustard Sauce

Duo Gourmand 35

Twin Filets of Beef Tenderloin*,
Peppercorn Cognac & Demi-glace sauce, and
Roquefort cream sauce

Crêpe au Crabe 18

Thin French "Crêpe" stuffed with Lump Crab Meat,
Spinach, Swiss Cheese, Béchamel

Assiette Végétarienne 18

Seasonal Roasted Vegetarian Plate with Pesto & Tomato
Concasse, Please ask your Waiter for the choices of the Day.