

## ~ A La Carte ~

### Pour Commencer

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

**Les Escargots** \$15

5 baked Snails, tomato concassée, garlic & parsley butter

**Le Foie Gras** \$28

Pan seared Duck liver\*, Port wine sauce & caramelized poached peach

**Le Thon** \$15

Hand cut Ahi Tuna Tartare\*, seared Tuna & ginger vinaigrette

**Le Saumon Cru** \$15

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

**Salade Verte** \$8

House salad, grapes & Traditional Dijon vinaigrette

**Salade Végétarienne** \$16

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** \$18

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...

<b>Le Crabe</b>	\$45
2 Baked local Jumbo Lump Crab cake & Beurre Blanc sauce	
<b>Les Coquilles Saint-Jacques</b>	\$37
Pan seared Diver Sea Scallops, Du Puy Lentils, sautéed spinach, Champagne Saffron sauce	
<b>Le Saumon</b>	\$31
Grilled Scottish Salmon*, sautéed spinach, fresh herbs & lemon, capers Beurre Blanc sauce	
<b>Le Homard</b>	\$55
2 Maine Lobster tail poached in Olive oil & Shallot Beurre Blanc sauce	
<b>La Sole de Hollande</b>	\$55
Pan seared classic boneless Dover Sole Meuniere, crispy potatoes & sautéed spinach	
<b>Les Crevettes &amp; Asperges</b>	\$31
Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce	

### Côté Terre...

<b>Le Veau sauce Forestier</b>	\$40
Prime Veal Scallopini, sautéed spinach, fine ratatouille & mushroom, tarragon, shallot Demi-Glace	
<b>Foie de Veau</b>	\$30
Sautéed Calf's liver*, onion confit, Port wine sauce	
<b>Le Cochon</b>	\$31
Roasted Pork Tenderloin*, Apple chutney, crispy potatoes & Port wine Demi-Glace	
<b>Le Carré d'Agneau</b> - Cooked to order, please allow 25 minutes	\$49
Roasted Rack of Lamb* au jus, Du Puy Lentils, pesto & fine ratatouille	
<b>Steak au Poivre</b>	\$45
Beef Tenderloin*, deglazed with Cognac & peppercorn Demi-Glace	
<b>Filet Grillé Sauce Roquefort</b>	\$45
Beef Tenderloin*, Roquefort cream Sauce	
<b>Le Tournedos Rossini</b>	\$58
Grilled Beef Tenderloin*, topped with 2oz of fresh Foie Gras & Truffle Port wine sauce	
<b>Le Magret de Canard</b>	\$45
Seared Duck Magret*, caramelized white peach, Foie Gras & Port wine sauce	
<b>Ravioles de Royan à la Provençal</b>	\$28
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

20% gratuity will be added for party of 8 or more

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