

~ A La Carte ~

Pour Commencer

Seasonal Soup of the day or our Signature Mountain-Style French Onion Soup	\$8
Les Escargots 5 baked Snails, tomato concassée, garlic & parsley butter	\$15
Le Foie Gras Pan seared Duck liver*, Port wine sauce & caramelized poached peach	\$28
Le Thon Hand cut Ahi Tuna Tartare*, seared Tuna & ginger vinaigrette	\$15
Le Saumon Cru Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives	\$15
Salade Verte House salad, grapes & Traditional Dijon vinaigrette	\$8
Salade Végétarienne Endive, Avocado, Heirloom Tomato, Asparagus tips, Heart Palm, Du Puy Lentils & Sherry Vinaigrette	\$16
Coquilles Saint-Jacques aux Truffes Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette	\$25
La Crêpe au Crabe French "Crêpe" filled with Lump Crab meat, spinach, Béchamel & Swiss cheese	\$20

*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...

Le Crabe	\$48
2 Baked local Jumbo Lump Crab cake & Beurre Blanc sauce	
Les Coquilles Saint-Jacques	\$40
Pan seared Diver Sea Scallops, Du Puy Lentils, sautéed spinach, Champagne Saffron sauce	
Le Saumon	\$35
Grilled Scottish Salmon*, sautéed spinach, fresh herbs & lemon, capers Beurre Blanc sauce	
Le Homard	\$60
2 Maine Lobster tail poached in Olive oil & Shallot Beurre Blanc sauce	
La Sole de Hollande	\$55
Pan seared classic boneless Dover Sole Meuniere, crispy potatoes & sautéed spinach	
Les Crevettes & Asperges	\$35
Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce	

Côté Terre...

Le Veau sauce Forestier	\$43
Prime Veal Scallopini, sautéed spinach, vegetables medley & mushroom, tarragon, shallot Demi-Glace	
Foie de Veau	\$30
Sautéed Calf's liver*, onion confit, Port wine sauce	
Le Cochon	\$35
Roasted Pork Tenderloin*, Apple chutney, crispy potatoes & Port wine Demi-Glace	
Le Carré d'Agneau - Cooked to order, please allow 25 minutes	\$55
Roasted Rack of Lamb* au jus, Du Puy Lentils, pesto & fine ratatouille	
Steak au Poivre	\$45
Beef Tenderloin*, deglazed with Cognac & peppercorn Demi-Glace	
Filet Grillé Sauce Roquefort	\$45
Beef Tenderloin*, Roquefort cream Sauce	
Le Tournedos Rossini	\$60
Grilled Beef Tenderloin*, topped with 2oz of fresh Foie Gras & Truffle Port wine sauce	
Le Magret de Canard	\$45
Seared Duck Magret*, caramelized white peach, Foie Gras & Port wine sauce	
Ravioles de Royan à la Provençal	\$28
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

These foods are cooked to order