

A La Carte Appetizers

Soupe à l'oignon 10

Puree "Mountain-Style" French onion soup

Soupe du jour 10

Soup of the day

Salade verte 10

House Salad~Light Traditional Dijon Vinaigrette, sliced grapes

Foie gras 30

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

Thon 16

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

Salade végétarienne 19

Salad of Beluga Black Lentils, Avocado, Heart of
Palm, Tomato Concasse, Asparagus, Frisee, Sherry
Vinaigrette

Escargots 17

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

Crêpe au crabe 20

Thin French "Crepe", Lump Crab meat, Spinach, Bechamel with Swiss cheese

Coquilles saint-jacques aux truffes 28

Seared diver scallops, Crispy Potatoes, Truffle vinaigrette

Saumon cru 16

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

Boeuf Tartare 20

Hand cut Filet Mignon Prepared French Traditional way

Homard 27

Poached lobster tail served with orzo risotto and a beurre blanc sauce

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 conditions)