

Lunch a La Carte

Our Lunch are served with a complimentary Soup or Salad

Escargots 17

Baked Snails (5)with Tomato Concassée and

Garlic & Parsley Butter

Saumon Cru 20

Thinly Sliced Raw Salmon", Shallots and Chives,

Lemon Juice, Olive Oil, Capers

Thon 20

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

Salade Végétarienne 20

Salad of tiny green, Lentils, Endive, Avocado, Heirloom

Tomato, Asparagus tips, Sherry Vinaigrette

Salade de Poulet 22

Mixed green, Heirloom Tomatoes, Roasted Nuts Topped with Sliced Grilled Chicken, Served with Dijon & Sherry vinaigrette

Salade de Boeuf 25

Mixed Greens and Salad, Heirloom

Tomatoes, Roasted Nuts,

Topped with sliced Seared Beef Tenderloin and served with Dijon & Sherry Vinaigrette

Foie Gras 30

Pan seared Fresh Duck Liver, served with

Crispy Potatoes, White Peach and Port Wine Sauce

Salade de Coquilles St Jacques aux Truffes 30

Pan Seared Diver Sea Scallops. Tender Greens

and Crispy Potatoes, Truffle Vinaigrette

Foie de Veau 25

Sautéed Calf Liver, Onion Marmalade, Port Wine Sauce, Crispy Potatoes, Vegetable Medley.

Crevettes aux Asperges 26

Wild pink Shrimps, Orzo Risotto, Asparagus with

Saffron Champagne Sauce .

Coquilles Saint-Jacques 27

Pan seared diver sea Scallops, Champagne saffron sauce served with Spinach and Du Puy Lentils

Homard 28

6OZ Maine Lobster Tail Poached in Olive Oil then grilled, served with Orzo Risoto

Choice of sauce:

-Shallot & Beurre Blanc

-Truffle Vinaigrette

Poisson du Jour et Crabe 32

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

Duo Gourmand 38

Twin Filets of Beef Tenderloin", Crispy potatoes, Spinach Peppercom Cognac & Demi-glace sauce and

Roquefort cream sauce

Filet Mignon 36

6 OZ Center cut Beef Tenderloin

Potato Pie and Vegetable Medley

Choice of sauce:

-Cognac Peppercom Sauce

-Roquefort Sauce

-Shallot Port Wine Sauce

Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or any other animal products can increase your risk of foodborne illness.