



APÉRITIFS

ESCARGOTS EN CERCUEILS \$18

| escargot | garlic | butter | brandy | pernod
| puff pastry

MOULES À LA MARINIÈRE \$16

| mussels | garlic | shallots | white wine | butter
| heavy cream | gluten free

TARTARE DE THON* \$16

| ahi tuna | olive oil | lemon | capers | shallots
| horseradish saffron aioli | potato gaufrette
| gluten free

FOIE GRAS \$25

| duck liver | blackberries | vanilla poached bosc
pear | crostini | micro-greens | gluten free optional



SALADES

SALADE MAISON* \$10

SALADE CÉSAR* \$10

SALADE D'AVOCAT ET DE BRIE* \$17

| hass avocado | brie cheese | dried cranberries
| house vinaigrette | gluten free optional

SOUPES

FRANÇAIS À L'OIGNON \$11

| dry sherry | gruyère cheese | gluten free optional

ELLE SOUPE DE CRABE* \$11

| heavy cream | crab stock | sherry | lump crabmeat



ACCOMPAGNEMENTS

(One Accompagnement is included in the price of the Entrée. Additional Accompagnements are available at the prices listed below)

ÉPINARDS À LA CRÈME \$12

| creamed spinach

HARICOTS VERTS \$9

| green beans

CHAMPIGNONS SAUTÉS \$10

| sautéed mushrooms

ASPERGE \$10

| asparagus

CAROTTES GLACÉES \$10

| glazed carrots

PURÉE DE POMME DE TERRE \$9

| mashed potatoes


POMMES DE TERRE GRATINÉES \$12

| au gratin potatoes

FRITES \$7

| french fries

**Cooked to Order / Contains Raw Eggs [Consuming raw or undercooked meat, poultry or shellfish may increase your risk of foodborne illness]*





ENTRÉES

(Each Entrée comes with one Accompagnement)

FOIE DE VEAU* \$36

| calf's liver | spanish onions | sauce robert

CÔTELETTES D'AGNEAU* \$56

| half-rack of lamb chops | olive oil | thyme
| sweet vermouth | rosemary-brandy demi-glace
| gluten free

CANARD À L'ORANGE* \$37

| white pekin duck breast | l'orange sauce
| gluten free

PLAT DU JOUR*-PRIX DU MARCHÉ

| special of the day

GÂTEAUX DE CRABE* - \$48

| jumbo lump crab | mayonnaise | old bay seasoning
| gluten free

SOLE DE DOUVRES*-PRIX DU MARCHÉ

| dover sole | meunière; butter, parsley, lemon, and
capers | gluten free optional

CÔTELETTE DE VEAU* \$54

| veal chop | demi-glacé reduction | gluten free

FILET MIGNON*-PRIX DU MARCHÉ

| black angus filet | green peppercorn sauce
| gluten free

CÔTELETTE DE PORC* \$36

| asian-spiced pork chop | demi-glace
| apricot-golden raisin chutney | gluten free

CRÊPES DE FRUITS DE MER* \$32

| assorted seafood | mushroom champagne beurre
blanc | crêpes | caviar | cremé fraiche

SAUMON FARCI À LA CHAIR DE CRABE* \$36

| salmon | lump crabmeat | beurre blanc
| gluten free

BAR CHILIEN AU BEURRE

D'ÉCREVISSSES*-PRIX DU MARCHÉ

| chilean sea bass | crawfish butter sauce



DESSERTS

CRÈME BRÛLÉE \$10

| crème brûlée

CHEESECAKE NEW-YORKAIS \$10

| new york style cheesecake

TARTE AU CITRON VERT \$10

| key lime pie

SORBET ASSORTI \$10

| assorted sorbet

TARTE VIELLE FRANCE \$10

| apple and peach tart

GÂTEAU AU CHOCOLAT \$10

| molten chocolate cake

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