

APÉRITIFS

ESCARGOTS EN CERCUEILS \$17

escargot braised with garlic and butter in a casserole. finished with brandy and pernod. topped with golden-brown puff pastry

TARTARE DE THON* \$16 (GF)

diced wild-caught ahi tuna bathed in olive oil and lemon with capers and shallots. horseradish saffron aioli and potato gaufrette

MOULES À LA MARINIÈRE \$16 (GF)

mussels sautéed in garlic, shallots, white wine and butter. finished with a touch of heavy cream

FOIE GRAS \$19 (GF)

duck liver pan-seared and served with blackberries and bosc pear poached in vanilla syrup. layered on top of a small crostini and dressed micro-greens

SALADES

SALADE MAISON* \$9

SALADE CÉSAR* \$9

chopped romaine lettuce in a traditional house-made caesar dressing

SALADE D'AVOCAT ET DE BRIE* \$15 (GFO)

sliced hass avocado lightly dressed and topped with broiled brie cheese and dried cranberries. tossed in our house vinaigrette

SOUPES

FRANÇAIS À L'OIGNON \$11 (GFO)

finished with medium dry sherry. topped with broiled gruyère cheese

ELLE SOUPE DE CRABE* \$11

a southern east coast classic. heavy cream, crab stock, finished with sherry. topped with lump crabmeat

All Entrees include Chef's Choice of Vegetable and Starch

****a charge of \$7.50 is applied to all split entrée requests for additional vegetable & starch provided****

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

DE LA TERRE

FOIE DE VEAU* \$32

pan sautéed calf's liver served with sautéed spanish onions topped with a sauce robert; white wine mustard demi-glace

CÔTELETTES D'AGNEAU* \$48 (GF)

half-rack of lamb chops grilled with olive oil, thyme, and rosemary. perfumed with sweet vermouth. served with a rosemary-brandied demi-glace

FILET MIGNON ANGUS NOIR* \$49 (GF)

grilled, center-cut 8-ounce black angus wet-aged minimum 30 days. served with a green peppercorn sauce

CÔTELETTE DE VEAU* \$49 (GF)

grilled veal chop served with a demi-glacé reduction

CANARD À L'ORANGE* \$32 (GF)

pan-seared maple leaf farms white pekin duck. breast sliced thin. topped with a classical french l'orange sauce

CÔTELETTE DE PORC ÉPICÉE À L'ASAIN* \$32 (GF)

asian-spiced bone-in pork chop served with demi-glace and accompanied with apricot-golden raisin chutney

DE LA MER

SOLE DE DOUVRES* - PRIX DU MARCHÉ (GF)

wild caught sole from the deep cold waters off dover, england. rich and succulent. prepared a la meunière, butter, parsley, lemon, and capers. fileted tableside

MORUE À LA SAUCE PROVENÇALE* \$29

fresh north atlantic cod, pan seared and oven roasted served with a rich provençale sauce of tomatoes, capers, and black olives

CRÊPES DE FRUITS DE MER* \$30

assorted seafood in a mushroom champagne beurre blanc rolled in three crêpes, topped with caviar and cremé fraîche

SAUMON FARCI À LA CHAIR DE CRABE* \$34 (GF)

nowegian salmon stuffed with lump crabmeat and served with a rich beurre blanc

PRISE DU JOUR* - PRIX DU MARCHÉ

fresh catch of the day

All Entrees include Chef's Choice of Vegetable and Starch

a charge of \$7.50 is applied to all split entrée requests for additional vegetable & starch provided

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