

## APÉRITIFS

### ESCARGOTS EN CERCUEILS \$15

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 \$14 (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\* \$8

### SALADE CÉSAR\* \$8

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 \$10 (GFO)

finished with medium dry sherry. topped with broiled gruyère cheese

### ELLE SOUPE DE CRABE\* \$10

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\* \$30

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

### CÔTELETTES D'AGNEAU\* \$36 (GF)

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

### FILET MIGNON ANGUS NOIR\* \$46 (GF)

grilled, hand-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

## DE LA MER

### SOLE DE DOUVRES\* \$45 (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\* \$28

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 crème fraîche

### PRISE DU JOUR\* - PRIX DU MARCHÉ

fresh catch of the day

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