

## Hors d'Oeuvres

<b>Betteraves Rôties</b> ~ roasted beets, goat cheese, arugula, caramelized walnuts, Balsamic drizzle	<b>11.75</b>
<b>Salade d'Automne</b> ~ green leaves medley, pear, shaved fennel, cranberries, ricotta Salata orange-citrus vinaigrette	<b>11.75</b>
<b>Escargots au Beurre à l'Ail et aux Noisettes</b> ~ escargots with garlic and hazelnut butter	<b>13.75</b>
<b>Gratinée à L'Oignon</b> ~ classic French onion soup "au gratin"	<b>12.75</b>
<b>Terrine de Campagne</b> ~ house made country style paté	<b>9.75</b>
<b>Gnocchi aux Epinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>12.75</b>
<b>Les Fromages</b> ~ assortment of imported cheeses with house made fig chutney, walnuts	<b>14.00</b>
<b>Soupe du Jour</b> Cup of Soup 7.50      Bowl of Soup 9.00	
<b>Olives Provençales</b> ~ assortment of marinated olives	<b>7.50</b>

### **Tapas ~ Appetizer ~ Meze ~ Antipasti**

Includes all the following selections: **14.00**

Grilled Eggplant ~ Roasted Beets ~ House made country style paté ~ Tarbais Beans  
Fire-Roasted Peppers ~ Olives ~ Goat Cheese

## Plats Chauds ~ Entrées

<b>Gnocchi aux Epinards</b> ~ spinach gnocchi au gratin, Parmesan cream sauce	<b>19.75</b>
<b>Poulet rôti aux Herbes</b> ~ free-range chicken breast, roasted garlic, Brussel sprout Almondine	<b>22.75</b>
<b>Osso Buco Milanese</b> ~ braised petite veal osso buco with tomatoes, and Parmesan polenta	<b>29.75</b>
<b>Moules Frites</b> ~ steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites	<b>23.75</b>
<b>Joues de Porc au Cidre</b> ~ braised pork cheeks in cider & honey demi-glace, caramelized onion whipped potatoes	<b>23.00</b>
<b>Cannelloni Tartufi</b> ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	<b>24.75</b>
<b>Filet au Poivre</b> ~ fillet mignon flamed in Cognac, peppercorn demi-glace, pommes frites	<b>29.75</b>
<b>Confit de Canard</b> ~ duck confit, Beluga lentils & petite arugula salad	<b>25.75</b>
<b>Marmite du Pecheur</b> ~ rockfish, prawns & mussels, simmered in garden herbs, vegetables, zesty tomato broth, basil aioli crostini	<b>23.00</b>

## Petits Plats ~ Sides 6.75

**Pommes Frites** & garlic aioli ~ **Sautéed Spinach** in olive oil & garlic  
**Brussel Sprouts Almondine** ~ **Whipped Potatoes**

Substitution Charge \$3.00