

Hors d'Oeuvres

Betteraves Rôties ~ roasted beets, mache salad, goat cheese & candied walnuts	9.75
Escargots au Beurre à l'Ail et aux Noisettes ~ escargots with garlic and hazelnut butter	10.75
Soupe à L'Oignon ~ onion soup "au gratin"	8.50
Pâte de Foie ~ chicken liver paté	7.50
Gnocchi con Spinaci ~ spinach gnocchi au gratin	9.75
Salade Verte ~ mixed greens, Dijon white balsamic vinaigrette	5.75
Soupe du Jour ~ bowl of soup	5.75
Les Fromages ~ assortment of imported cheeses with house made fig chutney	11.50
Jamón Serrano ~ dry-cured Spanish ham, Manchego cheese & Arbequina olives	12.00

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

Seasonal Chef's selection 12.00

roasted eggplant ~ peppers ~ beets ~ goat cheese ~ marinated olives

Plats Chauds ~ Entrees

Poulet rôti aux Herbes ~ roasted sweet herb Free-Range Chicken breast, medley of fall vegetables	17.50
Osso Buco Milanese ~ braised Petite Osso Buco with mushrooms and polenta	26.75
Moules Frites ~ steamed Mussels with shallots & leeks in Sauvignon herb broth, Pommes frites	18.50
Coq au Vin ~ braised chicken in a red wine sauce with mushrooms, lardons, and penne pasta	21.75
Steak Bordelaise ~ grilled Niman Ranch Hanger Steak, shallot-cabernet sauce, and Pommes frites	28.50
Confit de Canard ~ duck confit with Beluga lentils, and mache salad	23.50
Fresh fish of the day ~ (market price)	

Petits Plats ~ Sides

Pommes Frites with Aioli	5.75
Sautéed Spinach in olive oil & garlic	5.00
Ratatouille Provençale	5.00

~ Master Card & Visa Gladly Accepted ~ Party of Seven or more, 18% gratuity added ~