

Hors d'Oeuvres

Betteraves Rôties ~ roasted beets, petite salad, goat cheese & candied walnuts	9.75
Escargots au Beurre à l'Ail et aux Noisettes ~ escargots with garlic and hazelnut butter	11.75
Gratinée à L'Oignon ~ classic French onion soup "au gratin"	8.50
Terrine de Campagne ~ House made country style paté	7.50
Gnocchi con Spinaci ~ spinach gnocchi au gratin	10.75
Salade Verte ~ mixed greens, Dijon white balsamic vinaigrette	6.75
Soupe du Jour ~	cup of soup 5.75 bowl of soup 7.75
Les Fromages ~ assortment of imported cheeses with house made fig chutney	11.75
Jamón Serrano ~ dry-cured Spanish ham, Manchego cheese & Arbequina olives	12.75
Olives Provençales ~ assortment of marinated olives	6.50

Appetizer ~ *Antipasti* ~ Tapas ~ Meze
Seasonal selection 14.00

Artichoke hearts ~ Gigante beans ~ Toulouse sausage ~ Celery rémoulade ~ Olives

Plats Chauds ~ Entrees

Vol au Vent Normand ~ puff pastry filled with chicken, veal, exotic mushrooms, Calvados velouté	18.50
Gnocchi con Spinaci ~ spinach gnocchi au gratin	16.50
Poulet rôti aux Herbes ~ free-range chicken breast, haricots verts amandines, roasted garlic jus	19.50
Ossobuco Milanese ~ braised petite osso buco with tomatoes, and parmesan polenta	27.75
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, golden beets, and petite salad	23.50
Poisson du Jour ~ Fresh fish of the day ~ (market price)	

Petits Plats ~ Sides

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

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