

Hors d'Oeuvres

Betteraves Rôties ~ Roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	13
Salade de Saison ~ butter leaf lettuce, shaved fennel, summer melon, pepitas, citrus vinaigrette	12
Gratinée à L'Oignon ~ classic French onion soup “au gratin”	14
Escargots au Beurre à l'Ail et aux Noisettes ~ escargots with garlic and hazelnut butter	14
Terrine de Campagne ~ house made country style paté & condiments	10
Gnocchi aux Epinards ~ spinach gnocchi au gratin, Parmesan cream sauce	14
Olives Provençales ~ assortment of warmed marinated olives	8
Soupe du Jour ~ soup of the day	Cup 8 Bowl 10
Tapas ~ roasted beets, chèvre, housemade country pâté, olives, fire-roasted sweet red peppers, crostinis	15
Les Fromages ~ assortment of imported cheeses with house made fig chutney, walnuts	18

Plats Chauds ~ Entrées

Gnocchi aux Epinards ~ spinach gnocchi au gratin, Parmesan cream sauce	20
Coq au Vin ~ braised chicken in red wine sauce with mushrooms, lardons, pearl onions, whipped potato	25
Moules Frites ~ steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites & aioli	26
Confit de Canard ~ duck confit, Beluga lentils & petite arugula salad	28
Cannelloni Tartufi ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	25
Filet au Poivre ~ filet mignon flamed with Cognac, peppercorn demi-glace, pommes frites & aioli	49
Marmite du Pêcheurs ~ rockfish, prawns, mussels simmered in zesty tomato broth & garden herbs	25

Petits Plats ~ Sides 8

Pommes Frites & garlic aioli ~ Whipped potatoes ~ Sautéed Spinach in olive oil & garlic