

Hors d'Oeuvres

Betteraves Rôties ~ roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	13
Salade de Saison ~ little gem & Belgian endive, shaved fennel, 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 Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	14
Olives Provençales ~ assortment of warmed marinated olives	8
Les Fromages ~ assortment of imported cheeses with house made fig chutney, walnuts	18
Soupe du Jour ~ roasted eggplant & tomato bisque, basil pesto	Bowl 13

Plats Chauds ~ Entrées

Gnocchi aux Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	20
Coq au Vin ~ braised chicken in a red wine sauce, mushrooms, lardon, caramelized pearl onions, Whipped potatoes	26
Confit de Canard ~ Duck confit, Beluga lentils, petite arugula salad	29
Cannelloni Tartufi ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	27
Filet au Poivre ~ filet mignon flamed with Cognac, peppercorn demi-glace, pommes frites & aioli	55
Poisson du Marché ~ seared sea bass, julienne of zucchini, tomato & eggplant caponata, basil pesto, thyme Meyer lemon beurre blanc	36
Moules Frites ~ steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites	26
Rouelles de Veau ~ braised veal petite osso buco, with shallots & tomatoes, Parmesan polenta	35
Magret de Canard aux figues ~ seared duck breast, Port wine reduction, caramelized figs, haricots verts almandine, Sarladaise potatoes	42

Petits Plats ~ Sides

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

Haricots verts almandine ~ Honey-glazed spring carrots ~ steamed Beluga lentils **8**

Substitute **4**

Wines-By-The-Glass

Kir Royal 16

French Spritz 16

Crémant Sparkling Brut Rosé 15

Blanc

Sauvignon Blanc Clément, Loire	13
Chardonnay Bourgogne Famille Vincent	15
Rosé Domaine Figueirasse Provence	11

Rouge

Pinot Noir Morgan Santa Lucia Highland	15
Bordeaux Château Quimper	16
Corbières Col Des Vents	13

Les Desserts

Mousse au Chocolat	10	Crème Brûlée Tahitian Vanilla Bean	12
Lemon Meringue Tartlet	9	Profiteroles French Vanilla Ice Cream	13
Homemade Tiramisu	12	Fresh Berries & Whipped Cream	8

Beverages

Sparkling Juices	4.25
Coke, Diet Coke, Sprite	3.25
Apple or Cranberry Juice	4.75
Iced Tea unsweetened	4.50
Bottled Water still & sparkling	8.00
Milk	3.75
Bottled Beer	8.50

Coffee & Espresso

Fresh Brewed Coffee & Decaf	5.75
Hot Tea	5.75
Cappuccino	6.25
Café Latte	6.75
Café Americano	5.75
Espresso Macchiato double shot	5.75
Espresso single/double	4.75/5.75

Corkage fee 30 (2 bottle limit)
Amex ~ Mastercard & Visa Gladly Accepted.
Water served upon request