



**\$30 Prix Fixe or A La Carte**

*Petites Assiettes*

- Soup du Jour.....Priced Daily
- Beausoleil, New Brunswick.....3/ea  
*On the Half Shell, Mignonette*
- Salmon Tartar.....14  
*Sesame, Avocado, Citrus, Salad*
- Leeks Vinaigrette .....12  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Amish Goat Cheese & Beets.....14  
*Shallots, Lemon Vinaigrette*
- Amish Beets & Leeks Salad.....14  
*Yogurt, Fresh Mint, Sherry Vinegar*

*Plats Principaux*

- Piperade.....16  
*Méchouia, Jambon de Bayonne, 2 Eggs Sunny up, Fries*
- Omelette Basquaise.....14  
*Onions, Potatoes, Peppers, Petite Salade*
- Omelette Fromage.....14  
*Gruyère, Herbs, Petite Salade*
- Croque Monsieur ou Madame.....14  
*Jambon de Paris, Gruyère Béchamel, Petite Salade (allow 15 minutes)*
- Eggs Benedict.....14  
*Jambon de Paris, Spinach, Hollandaise, Petite Salade*
- Salade Frisée aux Lardons .....14  
*Pancetta, Poached Egg, Sherry Vinaigrette*

**Special A La Carte Only Menu**

- Assiette De Charcuterie 19  
*Jambon de Bayonne, Saucisson, Mortadelle, Rillettes, Salad Olives w/ Pit*
- Salade Composée 14  
*Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots*
- Salade Niçoise 18  
*Lightly Seared Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pit*
- Beef Tartare 18  
*Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salad*
- Fricassée de Champignon 16  
*Shitake, Hen of the Wood, Royal Trumpet, Shallots, Garlic, Butter*
- Fromages 18  
*Pyrénées, Drunken Goat, Cantal*
- Burrata & Amish Heirloom Tomatoes 16  
*Olive Oil, Fresh Herbs, Basil*
- Shrimp "Ceviche" 16  
*Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery*
- Jumbo Lump Crab Salad 16  
*Citrus, Celeriac, Sesame Seeds, Avocado, Scallions*

**Amish "Extra Fine" Haricots Vert Salad 14**  
*Shallots, Vinaigrette, Heirloom Tomatoes*

**"Assiette de Légumes" 14/26**  
*Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil*

**SPECIALS**

- Pan Seared Foie Gras 19**  
*Roasted Apple, Port Wine Reduction*
- Trout Meunière 23**  
*Lemon, Capers, Parsley, Shallots, Frites*
- Grilled Norwegian Salmon 26**  
*Amish Greens Salade*
- Skate Wing 28**  
*Pan Seared, Meunière, Spinach*
- Limande Sole 29**  
*Pan Seared, Lemon, Butter, Shallots, Salade*
- Moules Frites 23**  
*Mussels Marinières, Frites*
- Chicken Paillard 21**  
*Garlic, Shallots, Parsley, Salad*
- Beef Sirloin Steak 29**  
*Red Wine Sauce, Frites*
- Ris de Veau Au Madère 18**  
*Sautéed Sweetbreads, Mushrooms*
- Risotto aux Champignons 23**  
*Trumpet, Shitake, Hen of The Woods, Parmesan*
- Soft Shell Crabs "Meunière" 18/36**  
*Shallots, Garlic, Parsley, Spinach, Fries*
- Grilled Pork Sausage 23**  
*Local Cedar Brook Farm, Fries*

**Desserts \$9**

- Gâteau à l'Orange - Crème Anglaise
- Chocolate "Tainori" Mousse - Chantilly
- Crème Caramel
- Sorbet - Passion Fruit, Coconut, Kalamanzi, Chocolat
- Apple Tarte à la Mode (Contains Almond)
- Fondant au Chocolat
- Crème Brulée
- Cho Froid Coconut-Mango

When placing orders, please inform your server of ANY food allergies or dietary restrictions. \*\*Our Seasonal produces is grown by Amish families of the Path Valley Farm Association. We use only hormone free, all-natural products. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.