



\$30 Prix Fixe or A La Carte

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Fresh Goat Cheese & Golden Beets.....14
Fresh Herbs, Olive Oil
- 3 Oysters Beausoleil, NB, Canada.....3/ea
On the Half Shell, Mignonette
- Salmon Tartar.....14
Sesame, Avocado, Citrus, Salad
- Leeks Vinaigrette12
Grilled Leeks, Shallots, Homemade Vinaigrette
- Sautéed Calamari..... 14
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Red Scarlet Turnip & Fresh Goat Cheese.....14
Golden Beets, Caramelized Walnuts, Honey, Olive Oil, Lemon

Plats Principaux

- Piperade.....16
Mechouia, 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 Lardons14
Pancetta, Poached Egg, Sherry Vinaigrette

Special A La Carte Only Menu

- Pan Seared Icelandic Cod Cheeks 16/29
Capers, Shallots, Lemon, Butter, Sautéed Spinach, Fries
- Risotto aux Champignons 26
Mushrooms, Celery, Parmesan
- Grilled Norwegian Salmon 26
Green Salad & Olive Oil, Lemon Juice
- Beef Tartare 16
Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salad
- Pan Seared "Foie Gras" 19
Toasted Bread, Roasted Apples, Port Reduction
- Burratina & Golden Beets 14
Herbs, Olive Oil.
- Sautéed Fresh N.C Shrimp 16/28
Crevettes Sautées, Pasta, Basil, Tomato, Garlic, Olives w/pit
- Fricassée de Champignons 16
Hen of the wood, Shitake, Royal Trumpet, Shallots, Garlic, Butter

Escargots Bourguignonne 14
Mushrooms, Butter, Hebs, Garlic

SPECIALS

Truite Meunière 23
Pan Seared Trout, Salade, Lemon, Capers, Shallots, Butter

Limande Sole 28
Amish Salade, Concassée Tomatoes

Ris de Veau Au Madère 16
Sautéed Sweetbreads, Mushrooms,

Moules Frites 23
Mussels Marinière, Pomme Paille

Grilled Pork Sausage 23
Local Cedar Brook Farm, Salad

Sirloin Steak Frites 29
Red Wine Sauce, Frites

Chicken Paillard 21
Garlic, Shallots, Parley, Salade

Desserts \$9

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

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.