



\$30 Prix Fixe or A La Carte

Petites Assiettes

Soup du Jour.....	Priced Daily
Aqua Prime Oysters, PEI.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salad</i>	
Leeks Vinaigrette	12
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Amish Goat Cheese & Beets.....	14
<i>Shallots, Lemon Vinaigrette</i>	
Amish Beets & Leeks Salad.....	14
<i>Yogurt, Fresh Mint, Sherry Vinegar</i>	

Plats Principaux

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

Special A La Carte Only Menu

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

SPECIALS

Pan Seared Foie Gras 19
<i>Roasted Apple, Port Wine Reduction</i>
Grilled Norwegian Salmon 26
<i>Amish Greens Salad</i>
Skate Wing 28
<i>Pan Seared, Meunière, Spinach</i>
Moules Frites 23
<i>Mussels Marinières, Frites</i>
Chicken Paillard 21
<i>Garlic, Shallots, Parsley, Salad</i>
Beef Sirloin Steak 29
<i>Garlic Shallots Parsley Butter, Frites</i>
Ris de Veau Au Madère 18
<i>Sautéed Sweetbreads, Mushrooms</i>
Risotto aux Champignons 23
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>
Eggs Benedict w/Smoked Salmon 18
<i>Spinach, Hollandaise, Amish Green Salad</i>
"Assiette de Légumes" 14/26
<i>Assorted Vegetables Tossed with Pasta, Shallots,</i>
<i>Garlic, Olive Oil</i>

Desserts \$9

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