



*Salades*

- Frisée Aux Lardons 16**  
*Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil*
- Poireaux Vinaigrette 12**  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Salad Maison 9**
- Roasted Beets and Grilled Leeks 14**  
*Yogurt, Fresh Mint, Sherry Vinegar*
- Fresh Amish Goat Cheese & Golden Beets 14**  
*Fresh Herbs, Olive Oil*
- Winter Salade 16**  
*Golden Beets, Red Cabbage, Scarlet Turnip, Endive, Roasted Eggplant Caviar, Cantal, Caramelized Pecans*
- Salade Composée 14**  
*Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots*
- Burratina & Tomatoes 16**  
*Fresh Herbs, Olive Oil*

*Petites Assiettes*

- Aqua Prime Oysters, PEI.....3/ea  
*On the halfshell, Mignonette*
- Soupe du Jour.....Priced Daily
- Salmon Tartar.....14  
*Avocado, Citrus, Lemon Salade*
- Beef Tartar + Frites.....16  
*Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco*
- Calamari "Provençale" Sautéed Calamari, **Olives w/ Pits**.....16  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*
- Fromages .....18  
*Pyrénées, Drunken Goat, Vermont Goat, Cantal*
- Assiette De Charcuterie.....19  
*Jambon de Bayonne, Saucisson, Rillettes, Salade, **Olives w/ Pits***
- Pan Seared Foie Gras.....19  
*Toasted Bread, Roasted Apples, Port Reduction*
- Ris de Veau au Madère Sautéed Sweetbreads.....18  
*Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine*
- Cod Croquette.....14  
*Amish Salad, Tartar Sauce*
- Fricassée de Champignons.....16  
*Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots*

*Moules Frites 23*  
*Marinière, Frites*

*Roasted 1/2 Lobster 36*  
*Garlic-Parsley Butter, Amish Salade, Sautéed Spinach*

*Plats Principaux*

- Cabillaud Poêlé.....29  
*Pan Seared Fresh Icelandic Cod, "Méhouia"*
- Loup de Mer Grillé (Mediterranean).....29  
*Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes*
- Aile de Raie Pan Seared Skate Wing.....28  
*Lemon, Capers, Butter, Shallots, Spinach Salad*
- Saumon Grillé Norvégien.....27  
*Pomme Purée, Sautéed Spinach, Sauce Vierge*
- Bourride au Safran, Aioli **Olive w/ Pits**.....28  
*Monkfish, Mussels, Potatoes, Fennel, Aioli, Calamari*
- Steak + Frites.....29  
*Pan Seared Black Angus Sirloin Beef Steak, Red Wine, Shallot Reduction*
- Pan-Seared Black Angus Rib-Eye (11oz).....35  
*From Painted Hill Farm, Frites, Red Wine sauce*
- Braised Beef Short Ribs.....28  
*Red Wine Braised, Pomme Purée*
- Agneau Grillé au Romarin et Persil.....29  
*Grilled Lamb T-Bone, Potato Gratin, Sautéed Kale, Garlic, Rosemary Jus*
- Lapin en Gibelotte **Olives w/ Pits**.....28  
*Braised Rabbit, White Wine, Linguini, Cream, Basil*
- Canard Rôti à l'Orange.....29  
*Roasted Duck Breast, Kale, Shallots, Garlic, Puree*
- Duck Confit.....29  
*Duck Leg, Le Puy Lnetils*
- Poulet Grillé Americain.....23  
*All Natural Grilled Chicken, Roasted Garlic Jus, Frites*
- Grilled Pork Sausage.....23  
*Local Cedar Brook Farm Pork Sausage, Pomme Purée*
- Risotto au Homard et Safran.....28  
*Lobster and Saffron Risotto*

*Cassoulet Toulousain 30*

*Duck Confit, Lamb Shoulder, Coco Tarbais, Duck Sausage, Garlic Sausage*

*Risotto aux Champignons 26*  
*Mushrooms, Diced Celery, Parmesan*

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

*Desserts \$9*

- Chocolate Tart – Coffee Cream
- Fondant au Chocolat
- Crème Brulée
- Cannelés - Crème Anglaise
- Sorbet – Chocolate, Kalamanzi, Passion, Fruit, Coconut, Mango
- Poire au Vin Rouge à la Mode – Cinnamon, Cloves, Green Cardamom
- Riz Au Lait – Sauce Caramel, Citrus, Cinnamon, Cardamom
- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almonds)
- Crème Caramel



04/16/18

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