



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
- Salade Composée 16**
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots, Eggplant Caviar, Red Cabbage
- Mozzarella di Buffala and Amish Heirloom Tomatoes 16**
Olive Oil, Fresh Herbs
- Haricots Vert et Jaune Salad 14**
Baby Tomatoes, Shallots, Lemon, Olive Oil

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Beausoleil, New Brunswick3/ea**
On the halfshell, Mignonette
- Salmon Tartar.....14**
Avocado, Citrus, Lemon Salade
- Beef Tartar + Frites.....18**
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
- Fromages18**
Drunken Goat, Cantal, Pyreneés
- Pan Seared Foie Gras.....19**
Toasted Bread, Roasted Apples, Port Reduction
- Assiette De Charcuterie.....19**
Bayonne, Saucisson, Rillettes, Salade, Olives w/ Pits
- Ris de Veau au Madère Sautéed Sweetbreads.....18**
Mix Mushrooms, Madeira Wine
- Shrimp "Ceviche"16**
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery
- Jumbo Lump Crab Salad16**
Citrus, Celery, Sesame Seed, Avocado, Scallion

Mussel - Saffron Soup 11

Homemade Vegetable Buillon, Mussel Broth, Cream, Saffron

Golden Chanterelles Fricassée 19

Chanterelles, Butter, Garlic, Shallots

Amish Heirloom Tomato Salad 14

Basil, Olive Oil, Fleur de Sel

Fricassée de Champignons 16

Shiitake, Hen of the Wood, Royal Trumpet, Butter, Garlic, Shallots

Desserts \$9

- Chocolate Tart – Coffee Cream
- Fondant au Chocolat
- Crème Brulée
- Cannelés - Crème Anglaise
- Local Fresh Berries – Vanilla Ice Cream, Chantilly
- Sorbet – Mango, Kalamansi, Coconut, Passion Fruit, Chocolat
- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Almonds)
- Crème Caramel
- Cho Froid Coconut-Mango

07/22/18

Plats Principaux

- Grilled Grouper.....29
Beurre Blanc, Spinach, Crushed Potato
- Chesapeake Bay Soft Shell Crabs "Meunière".....18/36
Chesapeake Soft Shell Crabs, Lemon Caper Sauce, Spinach, Pomme Purée
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Mechouia"
- Aile de Raie Poêlée Pan Seared Skate Wing.....28
Lemon, Capers, Butter, Shallots, Spinach Salade
- Sautéed Fresh N.C Shrimp..... 16/29
Crevettes Sautéées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/ Pits
- Saumon Norvégien Grillé27
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- 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
- Braised Beef Short Ribs.....28
Red Wine Braised, Pomme Purée
- Agneau Grillé au Romarin et Persil.....32
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 Lentils
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Grilled Pork Sausage.....23
Local Cedar Brook Farm Pork Sausage, Pomme Purée

Moules Frites 23

Marinière, Frites

"Assiette de Légumes" 14/26

Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil

Risotto aux Champignons 26

Shiitake, Hen of the Wood, Royal Trumpet, Diced Celery, Parmesan

Sides \$9

- Sautéed with garlic, butter, shallots, pancetta.*
- Ratatouille
- Cauliflower
- Spinach
- Snow Peas
- Brussel Sprout

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.