



**Salades**

- Haricots Vert Salad 12
- Frisée Aux Lardons 14  
*Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil*
- Poireaux Vinaigrette 12  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Salad Maison 9
- Mixed Amish Heirloom Tomatoes Salad 14
- Burratina & Amish Heirloom Tomatoes 14  
*Fresh Basil, Olive Oil, Herbs*
- Amish Fresh Goat Cheese & Beets 12  
*Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs*
- Grilled Asparagus 14  
*Balsamic, Parmesan, Olive Oil*

**Petites Assiettes**

- Soupe du Jour.....Priced Daily
- Beausoleil Oysters, NB, Canada.....3/ea  
*On the halfshell, Mignonette*
- Fried Picarel.....16  
*Sardine-like Mediterranean Fish, Lemon, Salad*
- Salmon Tartar.....14  
*Crème Fraiche, Avocado, Citrus*
- Beef Tartar.....16  
*Filet Mignon Hand Cut, Shallots, Parsley, Tabasco, Frites*
- Chesapeake Bay Jumbo Lump Crab Meat Salad .....16  
*Avocado, Citrus, Sesame*
- Tempura Zucchini Blossoms.....16  
*Jalapeno Tempura, Aioli*
- Calamari "Provençale" Sautéed Calamari (Olive with Pit).....14  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*
- Pan Seared Foie Gras.....18  
*Toasted Bread, Roasted Apples, Port Reduction*
- Ris de Veau au Madère. Sautéed Sweetbread.....16  
*Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine*
- Fricassée of Champignons.....16  
*Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots, Parsley*

**Roasted Artichoke 12**

*w/ Olives Lugurian*

**Moules-Frites 23**

*Mussels Marinière, Fries*

**Desserts \$9**

- Fondant au Chocolat
- Crème Brulée
- Cannelés – Crème Anglaise
- Sorbet –Blood Orange, Chocolate, Kalamanzi,  
*Passion Fruit, Coconut*

- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Blueberries & Blackberry Flambées 12
- Crème Caramel

08/12/17

**Plats Principaux**

- Soft Shell Crabs "Meunière".....18/36  
*Lemon Caper Sauce, Spinach, Pomme Purée*
- Grilled Black Sea Bass.....30  
*Calamari "Provençale" Ragoût*
- Cabillaud Poêlé.....29  
*Pan Seared Fresh Icelandic Cod, "Méchouia"*
- Grilled Bronzino.....29  
*Fennel Purée, Spinach, Crushed Potatoes*
- Aile de Raie Pan Seared Skate Wing.....28  
*Lemon, Capers, Parsley, Shallots, Spinach Salad*
- Bourride au Safran, Aioli Olive w/Pit.....28  
*Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli*
- Saumon Grillé Norvégien.....26  
*"Pomme Purée", Sautéed Spinach, Sauce Vièrge*
- Crevettes Fraîches Sautées, Olive w/Pit.....14/28  
*Pasta, Basil, Tomato, Garlic, Olives*
- Risotto Asperges Champignons.....26  
*Mushrooms, Asparagus, Diced Celery, Parmesan*
- "Assiette de Légumes" .....14/26  
*Assorted Vegetables Tossed with Shallots, Garlic, Olive Oil*
- Agneau au Romarin et Persil.....29  
*Lamb 2 Ways, Potato Gratin, Kale, Shallots, Garlic, Rosemary Jus*
- Wagyu Beef Flank Steak + Frites.....27  
*Pan Seared Steak, Frites, Red Wine Sauce*
- Pan-Seared Black Angus Rib-Eye (11oz).....35  
*From Painted Hill Farm, Frites, Red Wine sauce*
- Braised Beef Short-Ribs.....28  
*Red Wine Braise, Mashed Potatoes*
- Pan Seared Pork Chop.....29  
*Garlic, Rosemary Marinade, Haricots Verts, Potato Gratin*
- Escalope de Veau Viennoise.....29  
*Thinly Pounded, Breaded, Salad*
- Lapin en Gibelotte Olive w/Pit.....28  
*Braised Rabbit, White Wine, Linguini, Cream, Basil*
- Canard Rôti à l'Orange.....27  
*Roasted Duck Breast, Kale, Shallots, Garlic, Puree*
- Duck Confit.....28  
*Duck Leg, Le Puy Lentils*
- Poulet Grillé Americain.....23  
*All Natural Grilled Chicken, Roasted Garlic Jus, Haricots Verts, Frites*

**Sides \$9**

*Sautéed with garlic, butter, shallots. Pancetta optional.*

- French Fries
- Pomme Purée
- Cauliflower
- Spinach
- Haricot Vert