



Appetizers

Gaspacho *Chilled Tomato soup, Peppers, Red Onions, Cucumber, Croûtons*

Salade Composée *Mix Greens, Lentils du Puy, Quinoa, Cherry Tomatoes, Olive Oil*

Salade Frisée *Pancetta, Shallots Sautéed & Deglazed in Sherry Vinegar, Poached Egg*

Tomato & Mozzarella Di Buffala Salad *Amish Heirloom Tomatoes, Herbs, Olive Oil*

3 Oysters *Sauce Mignonette (extra Oyster \$3 each)*

Salmon Tartar *Shallots, Chives, Parsley, Olive Oil, Sesame oil, Lemon Juice*

Calamari "Provençale" *Tomatoes, Olives, Garlic, Shallots, Basil, Olive Oil*

Cod Croquette *Crushed Potatoes, Garlic, Olive Oil, Tartar Sauce, Saladette*

Fricassée of Champignons *Hen of the Woods, Shiitake, Royal Trumpet, Butter, Garlic, Shallots, Parsley*

Escargots "Provençal" *Tomatoes, Garlic, Butter, Mushrooms, Parsley, Pernod*

Beets & Leeks Salad *Grilled Leeks and Golden Beets, Yogurt, Shallots, Lemon, Olive Oil*

Pan Seared Foie Gras *Toasted Bread, Roasted Apples, Port Reduction (add \$10)*

Entrées

Risotto Aux Champignons *Shiitake, Hen of the Wood, Royal Trumpet, Butter, Garlic, Shallot*

Assiette de Légumes *Mixed Vegetables Sautéed, Olive Oil, Garlic, Basil, Pasta*

Bourride *Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli, Olives w/pit, Seafood Broth*

Aile de Raie Poêlée *Pan Seared Skate Wing, Lemon, Capers, Butter, Shallots, Amish Lemon Salad*

Grilled Bronzino *Ratatouille*

Moules-Marinière *White Wine Broth, Shallots, Tomatoes, Herbs, Garlic, Frites*

Saumon Grillé Norvégien *Grilled Norwegian Salmon, "Pomme Purée", Garlic, Sautéed Spinach, Sauce Vierge*

Steak Frites *Beef Sirloin Steak, Red Wine Reduction, Frites*

Braised Beef Short Ribs *Red Wine Braise, Onions, Mushrooms, Carrots, Mashed Potatoes*

Duck Confit *Puy Lentils*

Desserts

Chocolat "Tainori" Mousse *With Crème Chantilly*

Crème Brûlée

Riz au Lait *Citrus & Spices*

Fondant au Chocolat

Gâteau à l'Orange *With Crème Anglaise*

Apple Tarte à la Mode

Sorbet *Mango, Coconut, Passionfruit, Kalamanzi, Blood Orange*