



Salades

- Burratina, Golden Beets 14
Fresh Basil, Olive Oil, "Fleur de Sel de Guérande"
- Frisée Aux Lardons 14
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Salade Maison 9
Mixed Greens, Lemon Juice, Olive Oil, Shallots
- Poireaux Vinaigrette 12
Grilled Leeks, Shallots, Homemade Vinaigrette
- Seasonal Local Grilled Asparagus 14
Port Balsamic Reduction, Olive Oil, Parmesan

Petites Assiettes

- Soupes du Jour.....Priced Daily
- Beausoleil Oysters, NB, Canada.....3/ea
On the halfshell, Mignonette
- Beef Tartar.....16
Filet Mignon Hand Cut, Shallots, Parsley, Tabasco, Frites
- Salmon Tartar.....11
Sesame, Avocado, Citrus, Salad
- Crevette Cocktail.....16
Citrus, Crème Fraiche, Lemon, Avocado, Grapefruit
- Fromages18
Comté St. Antoine, Bucheron, Ossau-Iraty
- Assiette de Charcuterie Olive w/Pit.....19
- Calamari "Provençale" Olive with Pit.....14
Sautéed Calamari, 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.....16
Sautéed Sweetbread, Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine
- Fricassée of Mushrooms.....18
Hen of the Woods, Shiitake, Royal Trumpet, Garlic, Shallots, Parsley
- Harissa Lamb Ribs.....18
Harissa Cumin Rub, Lemon Confit

Jumbo Lamb Crab Salad \$16
Celeriac, Citrus

Desserts \$9

- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Chocolate "Tâinori" Mousse – Chantilly
- Fondant au Chocolat
- Sorbet –Mango, Coconut, Chocolate, Kalamanzi
- Glâce Vanille – Caramel à la fleur du sel
- Crème Caramel
- Crème Brulée
- Tarte au Chocolat - Crème au Café
- Strawberries – Crème Chantilly

Plats Principaux

- Grilled Black Sea Bass.....29
Calamari, Mussels Casserole, 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
- Cabillaud Poêlé.....29
Pan Seared Fresh Skrei Cod, "Méhouia"
- Loup de Mer Grillé, Grilled Bronzino.....28
Fennel Orange, Spinach, Crushed Potatoes
- Saumon Grillé Norvégien.....26
"Pomme Purée", Sautéed Spinach, Sauce Vièrge
- Crevettes Fraîches Sautées, Olive w/Pit.....14/28
Casarecce Pasta, Basil, Tomato, Garlic, Olives
- Local Sea Scallops (Ocean City, MD).....15/29
Pan-Seared, Orange-fennel Purée, Oven-Dried Bayonne Ham, Salad
- Grilled Picarel.....21
Mediterranean Sardine Family Fish, Lemon, Salad
- Moules-Frites.....23
Saffron-white wine broth, fennel, zucchini, tomatoes, garlic, shallots, fresh parsley
- Risotto Asperges Champignons.....26
Asparagus, Mushrooms, Diced Celery, Parmesan
- "Assiette de Légumes"14/26
Assorted Vegetables Tossed with Shallots, Garlic, Olive Oil
- Escalope de Veau "Viennoise"29
Thinly pounded and breaded, Salad.
- Agneau Grillé au Romarin et Persil.....29
Grilled Lamb T-bone, Potato Gratin, Kale, Shallots, Garlic, Rosemary Jus
- Pan-Seared Rib-Eye (11oz).....35
Frites, Red Wine or Béarnaise Sauce
- 6 oz. Steak Frites.....27
Pan Seared Sirloin Steak, Frites, Red Wine Sauce
- Beef Short-Ribs.....28
Red Wine Braised, Mashed Potatoes
- 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, Frites

Sides \$8

Sautéed with garlic, butter, shallots. Pancetta optional.

- Cauliflower
- Spinach
- Snow & Sugar Snap Peas
- Zucchini
- Brussels Sprouts

5/28/17