



Salades

- Frisée Aux Lardons 14**
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
- Burrata & Golden Beets 16**
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

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Beausoleil Oysters NB, Canada.....3/ea**
On the halfshell, Mignonette
- Salmon Tartar.....14**
Avocado, Citrus, Lemon Salad
- Beef Tartar + Frites.....16**
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Shrimp "Ceviche".....16**
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery, Corn
- Calamari "Provençale" Sautéed Calamari, Olives with Pits.....16**
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Fromages18**
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
- Fricassée de Champignons.....16**
Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots
- Escargot Bourguignonne.....16**
Mushrooms, Herbs, Garlic, Butter

"Assiette de Légumes" 14/26

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

Moules Frites 23

Marinière, Frites

Risotto aux Champignons 26

Mushrooms, Diced Celery, Parmesan

Cassoulet Foulousain 29

Duck Confit, Lamb Shoulder, Coco Tarbais, Duck Sausage

Plats Principaux

- Pan Seared Dover Sole Meunière (Denmark).....55**
Lemon, Parsley, Shallots, Crushed Potatoes, Sautéed Spinach
- Limande Sole Pan Seared Lemon Sole.....28**
Lemon, Capers, Parsley, Crushed Potatoes with Olives, Amish Salade
- Grilled Red Snapper.....29**
Fennel, Amish Salad
- 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
- Cabillaud Poêlée.....29**
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Saumon Grillé Norvégien.....26**
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Bourride au Safran, Aioli Olive w/Pit.....28**
Monkfish, Mussels, Calamari, Potatoes, Fennel, Aioli
- Sautéed Fresh N.C Shrimp..... 16/28**
Crevettes Sautées, Pasta, Basil, Tomato, Garlic, Olives w/pits
- Agneau Grillé au Romarin et Persil.....29**
Grilled Lamb T-Bone, Potato Gratin, Sautéed Kale, Garlic, Rosemary Jus
- Steak + Frites.....29**
Pan Seared Sirloin Beef Steak Frites, 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
- Lapin en Gibelotte Olives w/Pits.....28**
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Canard Rôti à l'Orange.....28**
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
- Grilled Pork Sausage.....23**
Local Cedar Brook Farm Pork Sausage, Pomme Purée

Desserts \$9

- Chocolate Tart – Coffee Cream
- Fondant au Chocolat
- Crème Brulée
- Cannelés - Crème Anglaise
- Sorbet – Chocolate, Kalamanzi, Passion, Fruit, Coconut, Mango
- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almonds)
- Crème Caramel

Sides \$9
Sautéed with garlic, butter, shallots, pancetta.

- Ratatouille
- Brussel Sprout
- Cauliflower
- Spinach
- Snow Peas

02/25/18

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.