



Salades

- Frisée Aux Lardons 14
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette 12
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salad Maison 9
- Amish Heirloom Tomatoes Salad 14
- Burrata & Amish Tomatoes 14
Fresh Basil, Olive Oil, Herbs
- Amish Fresh Goat Cheese & Beets 12
Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs
- Grilled Asparagus 16
Olive Oil, Parmesan, Balsamic

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Beausoleil Oysters, NB, Canada.....3/ea
On the halfshell, Mignonette
- Salmon Tartar.....14
Crème Fraiche, Avocado, Citrus
- Beef Tartar.....16
Filet Mignon Hand Cut, Shallots, Parsley, Tabasco, Frites
- Jumbo Lumb Crab Salad.....16
Chesapeake Bay, Avocado, Citrus
- Shrimp "Ceviche"16
Lightly Grilled, Red Onions, Habaneros, Cilantro, Lime
- Fromages18
Comté St. Antoine, Bucheron, Ossau-Iraty
- 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 de Champignons.....16
Royal Trumpets, Hen of the Wood, Shiitake, Garlic, Shallots, Parsley
- Zucchini Blossoms Tempura.....16
Jalapeno, garlic tempura, aioli
- Escargots Bourguignonne.....14
Mushrooms, Herbs, Garlic, Butter
- Grilled Sardines16
Garlic, Parsley, Salad
- Fried Greek Pink Shrimp18
Lemon, Frites

Desserts \$9

- Fondant au Chocolat
- Crème Brulée
- Cannelés – Crème anglaise
- Sorbet –Blood Orange, Chocolate, Kalamanzi, Strawberry, Passion Fruit
- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Blueberries & Blackberry Flambées 12

Plats Principaux

- Grilled Halibut.....35
Amish Salad, Fennel
- 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
Casarecce 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 Grillé au Romarin et Persil.....29
Grilled Lamb T-bone, Potato Gratin, Kale, Shallots, Garlic, Rosemary Jus
- Steak Frites.....27
Pan Seared Sirloin Steak, Frites, Red Wine Sauce
- Pan-Seared Rib-Eye (11oz).....35
Frites, Red Wine sauce
- Braised Beef Short-Ribs.....28
Red Wine Braise, Mashed Potatoes
- 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, Frites
- Grilled Pork Sausage.....23
Locally Sourced Pork, Pomme Purée

Moules-Frites 23

Marinière or Tarragon Cream

Sides \$9
Sautéed with garlic, butter, shallots. Pancetta optional.

- Brussels Sprouts
- Cauliflower
- Spinach
- Snow Peas
- Haricot Vert

07/19/17

When placing orders, please inform your server of ANY food allergies or dietary restrictions. **Our Seasonal produces is grown by Amish families of the Path Valley Farm Association. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-born illness.