



FORMULE DÉJEUNER

2 Course \$27 or 3 Course \$32

Petites Assiettes

- Soupe du Jour
- Home Made Country Pâté
- 3 Oysters
- Grilled Leek Vinaigrette
- Sautéed Calamari
- Amish Greens Salade Maison
- Amish Goat Cheese and Beets

Plats Principaux

- Moules Frites**
Marinière, Frites
- Pan Seared Skate Wing**
Butter, Garlic, Shallots, Spinach Salad
- Mix Vegetables Plate**
Assorted Vegetables, Shallots, Garlic, Olive Oil, Quinoa

Petites Assiettes à la carte

Plats Principaux à la carte

Soup du Jour.....	9
Oysters.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salade</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pits</i>	
Beets & Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Composéée.....	14
<i>Lentils du Puy, Beets, Quinoa, Leeks & Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Fennel, Garlic, Shallots, Basil, Olive Oil, Olives w/ Pits</i>	
Fromages.....	18
<i>Drunken Goat, Cantal, Pyrénées, Fourme d' Ambert, Somport (Contains Pecan Nuts/Apples)</i>	
Pan Seared Foie Gras.....	19
<i>Port Reduction, Roasted Apples, Toasted Bread</i>	
Ris de Veau au Madère Sautéed Sweetbreads.....	18
<i>Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine</i>	
Fricassée de Champignons.....	16
<i>Shiitake, Royal Trumpet, Hen of the Wood, Garlic, Shallots, Parsley</i>	
Pâté de Campagne & Petite Salade Amish.....	14
<i>Pork Terrine, Pruneaux d' Agen, Amish Greens</i>	
Jumbo Lump Crab Salad.....	16
<i>Citrus, Celeriac, Sesame Seed, Avocado, Scallion</i>	

Piperade.....	16
<i>Ratatouille, Jambon de Bayonne, 2 Sunny Side up Eggs, Frites</i>	
Omelette aux Fines Herbes.....	14
<i>Gruyère, Chives, Parsley, Tarragon, Petite Salade</i>	
Risotto aux Champignons.....	23
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>	
Grilled Norwegian Salmon.....	27
<i>Green Salad & Olive oil, Lemon Juice</i>	
Aile de Raie Pan Seared Skate Wing.....	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salad</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>	
Sauteéd Sea Scallops.....	16/29
<i>Pan Seared, Orange Fenel Puree, Bayonne</i>	

Beef Tartar 18

Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Yolk, Tabasco, Frites

Braised Venaison 29

Red Wine, Chesnut Purée

Moules Frites 23

Marinière, Frites

Steak Frites 29

Pan Seared Sirloin Steak, Red Wine Sauce, Frites

Trout Meunière 23

Lemon, Capers, Parsley, Shallots, Frites

Desserts \$10

(Order with Main Course for Prix Fixe)

- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Sorbet – Mango, Coconut, Chocolat, Kalamanzi, Passion Fruit
- Poached Pear in red Wine with Vanilla Ice Cream, Cinnamon
- Fondant au Chocolat
- Crème Brulée

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.