



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**
Lemon, Capers, Parsley, Shallots, Spinach Salad
- Mix Vegetables Plate**
Assorted Vegetables, Shallots, Garlic, Olive Oil, Quinoa
- Rainbow Red Trout Meunière**
Lemon, Capers, Parsley, Shallots, Frites

Petites Assiettes à la carte

Plats Principaux à la carte

Soupe 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 Composée.....	14
<i>Lentils du Puy, Beets, Quinoa, Avocado, , 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, Mimolette, Pyrénées</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>	
Jumbo Lump Crab Salad	16
<i>Citrus, Celeriac, Sesame Seed, Avocado, Scallion</i>	
Pâté de Campagne & Petite Salade Amish.....	14
<i>Pork Terrine, Pruneaux d'Agen, Amish Greens</i>	
Mozzarella di Buffalo & Amish Tomatoes.....	16
<i>Olive Oil, Fresh Herbs</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, Shiitake, Hen of The Woods, Parmesan</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad & Olive oil, Lemon Juice</i>	
Aile de Raie Pan Seared Skate Wing	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salade</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>	
Chesapeake Bay Soft Shell Crabs "Meunière".....	18/36
<i>Chesapeake Soft Shell Crabs, Lemon Caper Sauce, Spinach, Frites</i>	
Grilled American Red Snapper.....	29
<i>Ratatouille</i>	

Amish "Extra Fine" Haricots Vert and Yellow Salad 14

Mixed Green Beans, Shallots, Lemon, Olive Oil

Moules Frites 23

Marinière, Frites

Steak Frites 29

Pan Seared Sirloin Steak, Red Wine Sauce, Frites

Beef Tartar 18

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

Chicken Paillard 21

Garlic, Shallots, Parsley, Olive Oil, Salad

Desserts \$10

(Order with Main Course for Prix Fixe)

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| Chocolate "Tainori" Mousse – Chantilly | Fondant au Chocolat |
| Gâteau à l'Orange - Crème Anglaise | Crème Brulée |
| Apple Tarte à la Mode (Contains Almond) | Riz au Lait – aux Épices |
| Sorbet – Mango, Coconut, Chocolat, Kalamanzi, Passion Fruit, Mirabelle | |