



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

Petites Assiettes

Soupe du Jour
3 Oysters
Fresh Amish Goat Cheese & Golden Beets
Grilled Leek Vinaigrette
Shallots, House Vinaigrette
Burrata & Golden Beets
Sautéed Calamari
Grilled Local Asparagus
Port Reduction, Parmesan

Plats Principaux

Pan Seared Skate Wing
Lemon, Capers, Parsley, Shallots, Spinach Salad
Grilled Norwegian Salmon
Green Salad & Olive Oil, Lemon Juice
Steak Frites (6 oz.)
Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel
Trout Meunière
Lemon, Capers, Parsley, Shallots, Pomme Paille

Petites Assiettes à la carte

Soupes du Jour.....Priced Daily
3 Oysters.....3/ea
On the Half Shell, Mignonette
Jumbo Lump Crab Salad..... 16
Celeriac, Citrus
Saumon Tartare.....14
Sesame, Avocado, Citrus, Salad
Salade Niçoise..... 18
Grilled Salmon, Tomatoes, Olives, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil
Salade Composée12
Lentils du Puy, Beets, Cucumbers, Quinoa, Avocado, Grilled Leeks
Sautéed Calamari.....14
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
Pan-Seared Foie Gras..... 18
Toasted Bread, Roasted Apples, Port Reduction
Fricassée de Champignons..... 18
Garlic, Shallots, Parsley
Charcuterie..... 19
Jambon du Bayonne, Rillettes, Saucisson, Pâté, Salad
Fromage..... 18
Comté St. Antoine, Bucheron, Ossau-Iraty

Plats Principaux à la carte

Piperade.....16
Méchouia, Jambon de Bayonne, 2 Eggs Sunny up, Fries
Risotto Aux Asperges.....23
Asparagus, Parmesan
Omelette Fromage..... 14
Gruyere, Herbs, Petite Salade
Fresh N.C. Shrimp.....14/28
Tomato, Garlic, Casarecci Pasta, Basil, Olives
Grilled Chorizo.....16
Méchouia, 2 Eggs Sunny Up, Fries
Grilled Chicken Paillard.....21
Marinated in Garlic, Shallots, Parsley, Lemon, Salad
Steak Frites (7 oz).....27
Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel
Fried Pink Shrimp..... 14/28
Head on, Lightly Floured and Fried, Lemon Wedge

Desserts \$9

(Order with Main Course for Prix Fixe)

Fruits Givrés *Pineapple*
Apple Tarte à la Mode (Contains Almond)
Chocolate "Tainori" Mousse – *Chantilly*
Fondant au Chocolat
Sorbet – *Passion Fruit, Kalamanzi, Coconut, Mango*
Gâteau à l'Orange - *Crème Anglaise*
Crème Caramel
Crème Brûlée
Tarte au Chocolat - *Crème au Café*

Sides \$8

Sauteed with garlic, butter, shallots. Pancetta optional.

Brussels Sprouts
Cauliflower
Spinach
Snow & Sugar Snap Peas
Zucchini