



FORMULE DÉJEUNER

2 Course \$29 or 3 Course \$34

Petites Assiettes

Soupe du Jour

Sautéed Calamari

Amish Goat Cheese and Beets

Salade de Lentille Aux Choux Rouges

Lentils and Red Cabbage Salad

Salad Maison

Terrine de Foie Gras (+\$10)

Toasted Rustic Bread, Pruneaux d'Agen Confits, Lemon Salade

Petites Assiettes à la carte

Soupe du Jour.....	10
Raspberry Point. P.E.I, Canada.....	3/ea
<i>On the halfshell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salade</i>	
Shrimp "Ceviche".....	18
<i>Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pits</i>	
Poireaux Vinaigrette.....	14
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Beets & Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Composée.....	14
<i>Lentils du Puy, Beets, Quinoa, Leeks & Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Fennel, Garlic, Shallots, Basil, Olives w/ Pits</i>	
Fricassée de Champignons.....	16
<i>Shiitake, Royal Trumpet, Hen of the Wood, Garlic, Shallots, Parsley</i>	
Ris de Veau au Madère Sautéed Sweetbreads.....	18
<i>Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira</i>	
Beef Tartar + Frites.....	18
<i>Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco</i>	

Burratina & Heirloom Tomatoes 16

Basil, Fleur de Sel, Olive Oil

Pâté de Campagne de "Manou" 14

Pork Terrine, Pruneaux d'Agen, Amish Greens

Grilled Asparagus 14

Olive Oil, Parmesan, Balsamic Reduction

Jumbo Lump Crab Salad 16

Citrus, Celeriac, Sesame Seed, Avocado, Scallion

Plats Principaux

Mix Vegetables Plate

Assorted Vegetables, Shallots, Garlic, Olive Oil, Quinoa

Chicken Paillard

Garlic, Shallots, Parsley, Olive Oil, Salade

Trout Meunière Arc-en-ciel

Capers, Shallots, Butter, Salade

Moules Frites

Marinière, Frites

Plats Principaux à la carte

Frisée Aux Lardons.....	16
<i>Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil</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>	
Grilled Norwegian Salmon.....	27
<i>Green Salad & Olive oil, Lemon Juice</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>	
Risotto aux Champignons.....	23
<i>Trumpet, Shiitake, Hen of The Woods, Parmesan</i>	
Aile de Raie Pan Seared Skate Wing	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salade</i>	
Loup de Mer Grillé (Mediterranean).....	29
<i>Grilled Bronzino, Amish Salade</i>	
Seared Sea Scallops.....	18/32
<i>Pan Seared, Dried Bayonne, Sautéed Spinach</i>	
Chesapeake Bay Soft Shell Crab "Meunière".....	24/48
<i>Lemon Caper Shallots, Spinach, Frites</i>	

Terrine de Foie Gras 18

Toasted Rustic Bread, Pruneaux d'Agen Confits, Lemon Salade

Steak Frites 29

Pan Seared Sirloin Steak, Red Wine Sauce, Frites

P. E. I. Moules Frites 23

Marinière, Frites

"Assiette de Légumes" 14/26

Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Quinoa

Cassoulet Toulousain 29

Duck Confit, Lamb Shoulder, Coco Tarbais, Duck Sausage

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)

Fondant au Chocolat

Crème Brulée

Fresh Berries - Crème Chantilly