



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

Petites Assiettes

- Soupe du Jour
- 3 Oysters
- Grilled Leek Vinaigrette
- Fresh Goat Cheese & Golden Beets
- Sautéed Calamari
- Amish Greens Salade Maison

Plats Principaux

- Moules Frites**
Marinière, Frites
- Trout Meunière**
Lemon, Capers, Parsley, Shallots, Frites
- Steak Frites**
Pan Seared, Red Wine Reduction
- Grilled Noweigian Salmon**
Green Salad & Olive oil, Lemon Juice

Petites Assiettes à la carte

Plats Principaux à la carte

Soupe du Jour.....	Priced Daily
Oysters.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salade</i>	
Beets & Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pit</i>	
Salade Composée.....	12
<i>Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Fennel, Garlic, Shallots, Basil, Olive Oil, Olives w Pit</i>	
Cod Croquette.....	14
<i>Breaded, Garlic, Potatoes, Saladette, Tartar</i>	
Fromages.....	18
<i>Bucheron, Pyrénées, Mont d'Or</i>	
Fricassée de Champignons.....	16
<i>Shiitake, Royal Trumpet, Hen of the Wood, Garlic, Shallots, Parsley</i>	
Pan Seared Foie Gras.....	19
<i>Port Reduction, Roasted Apples, Toasted Bread</i>	

Piperade.....	16
<i>Ratatouille, Jambon de Bayonne, 2 Eggs Sunny up, Frites</i>	
Risotto aux Champignons.....	23
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>	
Omelette aux Fines Herbes.....	14
<i>Gruyère, Chives, Parsley, Tarragon, Petite Salade</i>	
Fresh N.C. Shrimp.....	14/28
<i>Crevettes Sautées, Tomato, Garlic, Pasta, Basil, Olives w/Pit</i>	
Aile de Raie Pan Seared Skate Wing.....	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salade</i>	
Navarin d'Agneau.....	28
<i>Braised, Carrots, Lemon Confit, Couscous Israélien, Olives w/Pitt</i>	
Grilled Chicken Paillard.....	21
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad & Olive oil, Lemon Juice</i>	

Steak Frites 29

Pan Seared Sirloin Steak, Red Wine Sauce, Frites

Charcuterie 19

Jambon de Bayonne, Rillettes, Saucisson, Salad, Cornichons, Olives w/ Pits

Winter Salad 16

Golden Beets, Red Cabbage, Scarlet Turnip, Endive, Roasted Eggplant, Fourme d'Ambert, Caramelized Walnuts

Desserts \$9

(Order with Main Course for Prix Fixe)

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| Chocolate "Tainori" Mousse – Chantilly | Crème Caramel |
| Fondant au Chocolat | Chocolate Tart – Coffee cream |
| Crème Brûlée | Apple Tarte à la Mode (Contains Almond) |
| Gâteau à l'Orange - Crème Anglaise | |
| Sorbet – Coconut, Passion Fruit, Kalamanzi, Chocolate | |

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.