



Salades

- Salade Maison 13
- Poireaux Vinaigrette 17
Grilled Leeks, Shallots, Pecans, Homemade Vinaigrette
- Roasted Beets and Grilled Leeks 17
Yogurt, Fresh Mint, Pecans, Sherry Vinegar
- Salade Composée 19
*French Green Lentils, Beets, Quinoa, Avocado
Leeks & Shallots, Red Cabbage, Cucumber*
- Fresh Amish Goat Cheese & Beets 17
Fresh Herbs, Olive Oil
- Frisée Aux Lardons 18
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil

Petites Assiettes

- Soup du Jour.....13
- Moondancer Oysters, Damariscotts River, ME.....4.95/ea
- Calamari "Provençale".....18
Squid, Mussels, Tomatoes, Fennel, Garlic, Olives w/ Pits
- Shrimp "Ceviche".....19
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery
- Salmon Tartar.....18
Avocado, Citrus, Lemon Salad
- Fricassée de Champignons.....18
Shiitake, Royal Trumpet, Hen of the Wood, Shallots, Butter, Parsley
- Escargots "Provençale".....18
Tomato, Herbs, Garlic, Butter, Basil, Pernod, Mushrooms
- Tartelette aux Tomates Confites.....18
Goat Cheese, Sautéed Tomatoes, Garlic, Basil, Amish Salade
- Ris de Veau au Madère.....22
Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce
- Beef Tartar.....22
Filet Mignon Hand Cut, Frites, Shallots, Parsley, Mustard, Tabasco, Worcestershire
- Assiette de Charcuterie.....26
Bayonne, Saucisson, Rilette, Mortadelle, Olives w/ Pits

Burratina and Golden Beets 19

Amish Golden Beets, Olive Oil, Basil

Smoked Trout Salad 21

Red Onions, Lemon, Citrus, Salad, Tartar Sauce

Rillettes de Porc 16

Thyme, Rosemary, Carrots, Amish Salad

Pâté de Campagne 16

Duck & Pork Terrine, Foie Gras, Prunes, Amish Salad

Assiette de Fromages 23

*Cantal (Cow), Ossau Iraty (Sheep),
Comté (Cow), Drunken Goat (Goat), Pecans*

Side Dishes 12

Pomme Frites, Wilted Spinach,
Sautéed Kale, Pomme Purée, Lentils,
Cauliflower, Ratatouille

**All substitutions are subject to an additional charge*

Plats Principaux

- Grilled Sea Trout.....38
Snow Peas with Shallots, Crushed Potatoes, Beurre Blanc aux Herbs
- Pan Seared Skate Wing.....36
Pomme Purée, Wilted Spinach, Lemon, Meunière
- Grilled Daurade (Sea Bream, NZ).....39
Crushed Potatoes, Amish Salad, Lemon, Beurre Blanc
- Bar Grillé (Branzino, Atlantic).....42
Wilted Spinach, Crushed Potatoes, Lemon, Orange - Fennel Purée
- Trout Meunière Arc-en-ciel.....32
Capers, Shallots, Butter, Amish Salad
- Bourride au Safran, Aïoli.....36
Bass, Shrimp, Mussels, Potatoes, Fennel, Calamari, Olives w/Pits
- Cabillaud Poêlé (Cod, Iceland).....38
Pan Seared Fresh Cod, "Basquaise"
- Saumon Norvégien Grillé.....32
Pomme Purée, Wilted Spinach, Sauce Vierge
- Seared Maine Sea Scallops.....25/39
Pan Seared, Orange-Fennel Purée, Amish Salad
- Pemaquid Moules Marinière + Frites, ME.....32
Steamed Mussels, Shallots, Garlic, Butter, Herbs, White Wine, Olives w/Pits
- Sautéed Fresh N.C Shrimp.....21/32
Crevettes Sautéées, Gighi Pasta, Basil, Tomato, Garlic, Olives w/Pits
- 12oz Pan Seared New York Strip.....49
From Painted Hill Farm, Frites, Bordelaise Sauce
- Prime Beef Steak + Frites.....34
Pan Seared Angus Sirloin, Red Wine Shallot Reduction
- Braised Beef Short Ribs.....38
Braised in Red Wine, Mushrooms, Onions, Carrots, Pomme Purée
- Coq au Vin.....34
Braised Organic Chicken in Red Wine Sauce, Pomme Purée
- Poulet Grillé Americain.....29
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Cassoulet "Toulousain".....39
Duck Confit, Lamb Shoulder, Saucisson a l'ail, Duck Sausage Confit, Coco Tarbais
- Canard Rôti à l'Orange.....42
Roasted Duck Breast, Sautéed Kale, Cranberries, Shallots, Pomme Purée
- Duck Confit.....39
Duck Leg Confit, De Puy Lentils
- Lapin en Gibelotte.....36
Braised Rabbit, Tarragon, White Wine, Linguini, Cream, Olives w/ Pits
- Risotto aux Champignons.....29
Trumpet, Shiitake, & Hen of The Woods Mushrooms, Parmesan, Celery

Escalope de Veau Viennoise 39

Pounded Thin Veal, Butter, Garlic, Shallots, Petite Salade

Merguez Grillées 28

Spiced Lamb Sausage, Ratatouille, Pomme Frites

Assiette de Légumes 16/28

Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Quinoa

Pan Seared Duck Foie Gras 29

Toasted Bread, Roasted Apples, Port Wine Reduction

Desserts \$12

Fresh Blueberries & Raspberries - Chantilly

Apple Tarte à la Mode (Contains Almonds)

Dame Blanche - Vanilla, Chocolate, Chantilly

Sorbets - Passion Fruit, Calamansi, Mango, Coconut, Chocolate

île Flôtante - Pineapple, Berries

Gâteau à l'Orange - Crème Anglaise

Chocolate "Tainori" Mousse - Chantilly

04/27/2024

Cannelés - Crème Anglaise

Crème Caramel

Fondant au Chocolat

Crème Brulée

When placing orders, please inform your server of ANY food allergies or dietary restrictions. **Our Seasonal produce 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 foodborne illness.