



FORMULE DÉJEUNER

2 Course \$34 or 3 Course \$39

Petites Assiettes

Soupe du Jour

Fresh Amish Goat Cheese and Beets

Salade de Lentille Aux Choux Rouges

Lentils and Red Cabbage Salad

Salade Maison

Poireaux Vinaigrette

Petites Assiettes à la carte

Soup du Jour.....	13
Moondancer Oysters , Damariscotta River, ME.....	4.95/ea
Salmon Tartar.....	18
<i>Sesame, Avocado, Citrus, Salad</i>	
Shrimp “ Ceviche ”.....	19
<i>Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery</i>	
Calamari “ Provençale ”.....	18
<i>Squid, Mussels, Tomatoes, Fennel, Garlic, Olives w/ Pits</i>	
Escargots “ Provençale ”.....	18
<i>Tomato, Herbs, Garlic, Butter, Basil, Pernod, Mushrooms</i>	
Salade Niçoise.....	21
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Potatoes, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pits</i>	
Frisée Aux Lardons.....	18
<i>Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil</i>	
Poireaux Vinaigrette.....	17
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Salade Composée.....	19
<i>Lentils du Puy, Beets, Red Cabbage, Quinoa, Leeks & Shallots, Cucumber, Avocado</i>	
Fricassée de Champignons.....	18
<i>Shiitake, Royal Trumpet, Hen of the Wood, Shallots, Butter, Parsley</i>	
Tartelette aux Tomates Confites.....	18
<i>Goat Cheese, Sautéed Tomatoes, Garlic, Basil, Amish Salad</i>	
Ris de Veau au Madère.....	22
<i>Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce</i>	
Assiette De Charcuterie.....	26
<i>Bayonne, Saucisson, Rillettes, Mortadelle, Olives w/ Pits</i>	
Beef Tartar + Frites.....	22
<i>Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco</i>	

Smoked Trout Salad 21

Red Onions, Lemon, Citrus, Salad, Tartar Sauce

Burratina and Golden Beets 19

Amish Golden Beets, Olive Oil, Basil

Rillettes de Porc 16

Thyme, Rosemary, Carrots, Salad

Pâté de Campagne 16

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

FROMAGES 23

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

Plats Principaux

Chicken Paillard

Garlic, Shallots, Parsley, Olive Oil, Salade

Risotto

Mushrooms, White Wine, Celery, Parmesan

Moules Marinière Frites

Shallots, Garlic, Butter, White Wine, Frites

Plats Principaux à la carte

Piperade.....	19
<i>Ratatouille, Jambon de Bayonne, 2 Sunny Side up Eggs, Frites</i>	
Omelette aux Fines Herbes.....	18
<i>Gruyère, Chives, Parsley, Tarragon, Amish Salad</i>	
Grilled Sea Trout.....	38
<i>Snow Peas with Shallots, Crushed Potatoes, Beurre Blanc aux Herbs</i>	
Pan Seared Skate Wing.....	36
<i>Spinach Salad, Sherry Vinegar, Lemon, Meunière</i>	
Grilled Daurade (Sea Bream, NZ).....	39
<i>Amish Salad, Lemon, Beurre Blanc</i>	
Trout Meunière Arc-en-ciel.....	32
<i>Capers, Shallots, Butter, Amish Salad</i>	
Cabillaud Poêlé (Cod, Iceland).....	38
<i>Pan Seared Fresh Cod, “Basquaise”</i>	
Seared Maine Sea Scallops.....	25/39
<i>Pan Seared, Braised Fennel & Orange Fenel Purée, Amish Salad</i>	
Moules Marinière + Frites.....	32
<i>Steamed Mussels, Shallots, Garlic, Butter, Herbs, White Wine, Olives w/Pits</i>	
Sautéed Fresh N.C Shrimp.....	21/32
<i>Crevettes Sautéées, Caserecci Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>	
Saumon Norvégien Grillé.....	32
<i>Amish Salad, Sauce Vierge</i>	
Chicken Paillard.....	29
<i>Garlic, Shallots, Parsley, Olive Oil, Salad</i>	
12oz Pan Seared New York Strip.....	49
<i>From Painted Hill Farm, Frites, Bordelaise Sauce</i>	
Prime Beef Steak + Frites.....	34
<i>Pan Seared Angus Sirloin, Red Wine Shallot Reduction</i>	
“Assiette de Légumes”.....	16/28
<i>Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Quinoa</i>	
Risotto aux Champignons.....	29
<i>Trumpet, Shiitake, Hen of The Woods, Parmesan, Celery</i>	
Cassoulet “Toulousain”.....	39
<i>Duck Confit, Lamb Shoulder, Saucisson a l’ail, Duck Sausage Confit, Coco Tarbais</i>	

Merguez Grillées 28

Spiced Lamb Sausage, Ratatouille, Pomme Frites

Pan Seared Duck Foie Gras 29

Toasted Bread, Roasted Apples, Port Wine Reduction

**All substitutions are subject to an additional charge*

Desserts \$12

(Order with Main Course for Prix Fixe)

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

Cannelés – Crème Anglaise
 Crème Caramel
 Fondant au Chocolat
 Crème Brulée

04/25/2024