



Happy Mother's Day!



Les Petites Assiettes

Velouté de Petits Pois à la Menthe – *English Peas, Mint, Served Cold*

Asperges Vertes et Blanches – *Amish Green Asparagus & French White Asparagus, Olive Oil, Sherry Vinegar, Parmesan*

Crab Salad – *Jumbo Lump, Citrus, Sesame Seeds, Celeriac-Mayo, Avocado, Salade*

Calamari "Provençale" - *Sautéed with Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil, Olives w/ Pits*

Shrimp "Ceviche" – *Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery*

Salade Niçoise – *Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Potatoes, Basil*

Smoked Trout Salade - *Tartar Sauce, Red Onions, Lemon, Citrus, Amish Salad*

Ris de Veau au Madère - *Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce*

Terrine de Foie Gras – *Toasted Country Bread (+ \$8)*

Les Plats

Grilled Daurade – *Wilted Spinach, Crushed Potatoes, Beurre Blanc*

Bourride au Safran – *Sea Bass, Mussels, Shrimp, Calamari, Potatoes, Fennel, Crouton, Aioli*

Seared Maine Sea Scallops – *Pan Seared, Braised Fennel & Orange Purée, Salad*

Coq au Vin – *Braised Organic Chicken in Red Wine Sauce, Pomme Purée*

Duck Confit – *Duck Leg Confit served over "DuPuy" Lentils*

Roasted Duck Breast à l'Orange – *Sautéed Kale, Garlic, Shallots, Pomme Purée (add Foie Gras \$8)*

Pan-Seared New York Strip – *From Painted Hill Farm, OR, Frites, Green Peppercorn Sauce*

Grilled Lamb Chop – *Snow Peas with Shallots, Gratin Dauphinois, Rosemary Garlic Jus*

Risotto aux Champignons – *Royal Trumpets, Hen of the Wood, Shiitake Mushrooms, Celery, Wine, Butter*

Assiette de Légumes – *Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Quinoa, Asparagus*

Les Fromages

Duo of Cheeses (+ \$12)– *Served with Local Apples and Caramelized Pecans*

Choose 2: *Fourme d'Ambert (Cow), Comté (Cow), Drunken Goat (Goat)*

Les Desserts

Île Flôtante – *with Fresh Fruits*

Fondant au Chocolat – *with Sorbet*

Ananas Rôti – *Roasted Pineapple, Vanilla Ice Cream*

Gâteau à l'Orange – *with Orange Confite, Crème Anglaise*

Millefeuilles (for two) – *aux Fruits Rouges, Strawberries, Blueberries, Raspberries*

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

Dame Blanche – *Vanilla Cream, Chocolate Sauce, Crème Chantilly*

Cannelés – *Sauce Anglaise (paired with a glass of Jurançon + \$10)*

Local Strawberries – *Crème Fraîche*

Baba au Rhum

\$89 per person (*Exclusive of tax and gratuities*)

Kids Menu

Grilled Chicken Paillard with Frites

Angus Sirloin Steak + Frites

Choice of Dessert

\$39 per child (*Exclusive of tax and gratuities*)

Only Menu offered for Brunch and Dinner on Mother's Day, May 12th, 2024 (A La Carte Menu Not Available)

*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 food-borne illness.*