

Escargots à la Bourguignonne

Six escargots baked in garlic and parsley butter; 12

Assiette de Saumon Fumé

Gerard & Dominique smoked salmon served with capers, dill and lemon; 14

Soupe de Poisson

Traditional fish soup with aioli, croutons and cheese; 11

Les Moules Maximilien

Penn Cove mussels steamed with caramelized onions, parsley, pastis and cream; 12

Duo de Foie Gras

House Cured and seared Foie Gras with onion marmalade,
butter brioche and balsamic reduction; 20

Assiette de Charcuterie

Plate of assorted French Charcuterie served with cornichons and Dijon mustard; 15

Les Huitres Fraiche*

Fresh Oysters on the Half Shell with Champagne Mignonette;
Half Dozen 10 — One Dozen 17

Soupe à l'Oignon

French onion soup
Cup; 6

Assiette De Fromages

Plate of Five assorted Cheese
served with fresh
fruit and nuts; 14

Salade Verte

Butter Lettuce with
Roquefort, pumpkins seeds and
Dijon vinaigrette; 9

In consideration of other guests, we ask that you refrain from using cell phones in the restaurant.

Coulubiatic de Saumon Sauce Dijonaise

Baked natural salmon, stuffed with goat cheese, spinach and wrapped in puff pastry with Tian Provençal, gratin Dauphinois and served with a mustard cream sauce; 27

Loup de Mer Sauce Bodelaise*

Sauteed Chilean sea-bass served over sauteed French green beans, shallot confit, polenta and served with a red wine demi-glace; 28

-MSC certified as sustainable-

Homards à l'armoricaine*

Roasted Gulf of Mexico Lobster tail with a lobster, tomato, Cognac sauce, and parsnip-chives whipped potatoes, broccolini and baby carrots; 33

Fresh Catch of the Day

The Chef's inspiration using the freshest available seafood; Market Price

Duo de Canard*

Duo of Duck Magret and leg confit served with gratin Dauphinois, asparagus and a orange demi-glace; 27

With seared Foie Gras; 34

Tournedos de Bœuf*

Pan seared Beef tenderloin, served with green beans, whipped potatoes, mushrooms and a truffle and Armagnac sauce; 39

With seared Foie Gras; 46

Jarret d'Agneau Braisé au Vin rouge

Oregon Lamb Shank braised in red wine, demi glace with bacon, carrot, onions, wild mushrooms and sauteed polenta; 25

Cassoulet

White bean stew with Toulouse Sausage, Pork, Lamb, Veal, Duck confit and garlic sausage cooked in a rich broth; 23