

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

Gâteau de Crabe

Dungeness crab cake, arugula salad and lemon grass beurre blanc; 13

Duo de Foie Gras

House cured and seared Hudson Valley Foie Gras with apple 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.

Coulibiac de Saumon Sauce Dijonnaise

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

Crevettes Provençales

Sauteed whole New Caledonia prawns served over sauteed green asparagus, shallot confit, polenta and served with pesto and romesco sauce; 28

Homard 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

With 5oz Beef Tenderloin; 46

Filet de Halibut en Salade

Roasted Alaskan halibut on lightly wilted baby lettuce, red onions, cherry tomatoes, fingerling potatoes, walnuts and Dijon vinaigrette; 27

-MSC certified as sustainable-

Fresh Catch of the Day

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

Duo de Canard au Poivre Vert*

Duo of duck magret and leg confit served with gratin Dauphinois, asparagus and a green peppercorn demi-glace; 27

With seared Foie Gras; 34

Tournedos de Bœuf*

Pan seared Oregon natural beef tenderloin, served with green beans, whipped potatoes, mushrooms and a truffle and Armagnac sauce; 40

With seared Foie Gras; 47

Carré D'agneau au Romarin

Roasted Oregon rack of lamb served with ratatouille, and sauteed pommes château and a rosemary red wine reduction; 36

-16oz - grass fed-

Sunday Supper \$30

Maximilien's Sunday Supper: \$30 three course menu available every Sunday, between 5pm and 9pm, in addition to our dinner menu.

And because we know you like variety, you can choose your entrée course from our regular dinner menu.

Sorry No Substitution

First:

Butter Lettuce with Roquefort and Dijon vinaigrette
or
French Onion Soup

Second:

- Your choice of Entrée from our menu -
(Excluding **Bold** Additions)

Third:

Poire Belle-Hélène

**Fish cooked rare, may be undercooked—Consumption of raw beef or fish may result in food borne illness.
Parties of Five or More a Suggested 18% Gratuity may be Added for your Convenience. Split Entrée Charge \$3*