



février

prix fixe - \$39

Choose one line from each group:

Fennel-Saffron Bouillon, Mussels, Rouille Crouton

Roasted Beets, Red Wine Poached Pear, Roquefort, Pistachio, Mizuna

Local Lettuce, Boxcarr Cheesemaker's "Nimble," Water Melon Radish

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Oeufs en Mayonnaise, Hard Boiled Egg, Salmon Roe, Mayonnaise, Pickled Onions & Horseradish

Chicken Liver Pâté, Fennel Purée, Crostini

Escargots, Sherry-Mushroom Butter, Baguette

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Dover Sole, Sesame Bok Choy, Mushroom, Pearl Onion, Soy Beurre Blanc

Beef Short Rib, Sea Scallop, Madeira, Oyster Mushroom, Parsnip Purée

Duck Salmis: Red Wine, Shallot, Porcini, Chestnut, Polenta Cake

à la carte

Hors d'Oeuvres

Soupes et Salades

Soupe à l'Oignon Gratinée - 8

Salade Verte - 6

Salade Frisée - 9*

Salade Niçoise - 12

Plateau de Fromages - 14

Mushroom & Cauliflower Gratin - 10

Beets, Crème Fraîche, Blue Cheese - 6

Asparagus, Fried Egg, Béarnaise - 8*

Savory Beignets - 8

Charcuterie

House Made Sausage - 14

Jambon de Bayonne - 10

Pork & Duck Country Pâté - 10

All the Meats - 28

Entrées

Assiettes

Gratin Dauphinois - 6

Pommes Frites - 5

Sautéed Greens - 5

Sautéed Asparagus - 6

Steak Frites: 12 oz NY Strip - 32*

6 oz Skirt Steak - 20*

Poussin Rouge Rôti - 21

l'Escalope de Saumon - 19*

Coq au Vin - 18

Moules-Frites - 12*

Vegetarian Crêpe - 12

Fresh Beignets

Half Dozen - 5

Full Dozen - 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.