



avril

prix fixe - \$39

Choose one line from each group:

Spring Onion Vichyssoise, Crab Timbale, Crème Fraîche
Roasted Beet "Caesar", Watercress, Capers, White Anchovy, Fried Crouton, Parmigiana Reggiano*
Local Lettuce, Stilton, Lardon, Champagne Vinaigrette

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Scallop Gratinée, Bearnaise Glaçage, Beech Mushroom*
Lamb Gnocchi, Moroccan Chickpeas, Oil Cured Olives, Pecorino Toscano
Escargots, Sherry-Mushroom Butter, Baguette

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Wild Striped Bass, Kalamata Olives, à la Grecque Vegetables, Aioli*
Petite Veal Ossobuco, Creamy Polenta, Turnip, Shiitake Mushroom
Duck Breast, Sautéed Local Spinach, Duck Hash, Spring Onion Jus

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
Chicken Liver 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.

~Parties of 6+ are subject to an automatic gratuity of 20%