



mai

prix fixe - \$39

Choose one line from each group:

Spring Onion Vichyssoise, Crème Fraîche, Salmon Roe\*
Beet and Cucumber Salad, Chèvre, Tapenade Vinaigrette, White Anchovy\*
Local Lettuce, Boxcarr Cheesemakers 'Nimble', Radish, Lemon & Olive Oil



Shrimp Salade, Poached Fennel, Haricots Verts, Mixed Olives, Saffron Aioli\*
Spring Carrot Risotto, Carrot Purée, Roasted Carrots, Mint, Sbrinz
Oeuf en Meurette: Red Wine Poached Egg, Lardon, Mushroom, Pearl Onion, Carrot, Country Bread\*



Roast Halibut, Artichoke, Chickpeas, Roasted Pepper Coulis, Tomato and Lemon Confit\*
Poulet Rouge Heirloom Chicken, Asparagus, Mushrooms, Pommes Purée, Roast Jus
Braised Lamb Shank, White Beans, Oil Cured Olives, Garlic Confit

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
Escargots, Sherry-Mushroom Butter - 14\*

Charcuterie

- House Made Sausage - 14
Jambon de Bayonne - 10
Chicken Liver Pâté - 10
Duck Rillettes - 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%