



septembre

prix fixe - \$39

Choose one line from each group:

Gazpacho, Crab Salade

Marinated Tomato and Pepper Salad, Fried Eggplant, Cantal

Oeufs en Mayonnaise; Hard Boiled Egg, Watercress, Fried Capers, Mayonnaise



Duck Rillettes

Scallop Gratinée, Bearnaise Glaçage*

Ruby Crescent Fingerling Potatoes, Bagna Càuda, Olive, Sweet Pepper, Ricotta Salata, Aioli



Braised Chicken, Cherry Tomato, Squash, Pearl Onion and Chèvre Ragôtt

Pork Tenderloin Medallions, Mustard Greens, Ham Polenta, Beech Mushrooms, Sauce Madeira*

Sablefish, Braised Fennel, Preserved Lemon, Haricot Verts, Sauce Nantua

à la carte

Hors d'Oeuvres

Soupes et Salades

Soupe à l'Oignon Gratinée - 8

Salade Verte - 6

Salade Frisée - 10*

Salade Niçoise - 12

Plateau de Fromages - 14

Mushroom & Cauliflower Gratin - 10

Beets, Crème Fraîche, Blue Cheese - 6

Asparagus, Fried Local Egg, Béarnaise - 9*

Escargots, Sherry-Mushroom Butter - 14*

Savory Beignets - 8

Charcuterie

House Made Sausage - 14

Jamón Serrano - 10

Chicken Liver Pâté - 10

All the Meats - 28

Country Pâté- 12

Entrées

Assiettes

Gratin Dauphinois - 6

Pommes Frites - 5

Sautéed Greens - 5

Sautéed Asparagus - 6

Ratatouille, Fried Local Egg - 10

Steak Frites: 12 oz NY Strip - 32*

6 oz Skirt Steak - 20*

Poussin Rouge Rôti - 21

l'Escalope de Saumon - 19*

Moules Frites - 15*

Coq au Vin - 18

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%