



prix fixe

\$39 per person

Choose one option from each group

Cauliflower Veloute, Bagna Cauda, Hazelnuts
Kohlrabi Rémooulade, Jambon de Bayonne
Oeufs en Mayonnaise, Soft Boiled Farm Eggs, Watercress Salad, Trout Roe*



Country Pâté, Pork, Duck, Pistachio, Violette Mustard
Smoke Trout Rillettes, Assorted Pickles
Escargots Risotto, Thai Basil Pistou, Comté 36 mo., Fennel Puree, Pine Nut



Turbot, Braised Fennel, Orange, Mixed Olives, Saffron Citrus Vinaigrette*
Braised Pork Cheek, Lentils du Puy, Soubise, Madeira
Duck Confit, Lingonberries, Sweet and Sour Cabbage, Cassis Jus

à la carte

Soupes et Salades

Soupe à l'Oignon Gratinée - 10
Salade Verte - 6
Salade Frisée - 10*
Salade Niçoise - 12*

Hors d'Oeuvres

Plateau de Fromages - 14
Beets, Crème Fraîche, Blue Cheese - 6
Asparagus, Fried Local Egg, Béarnaise - 9*
Escargots, Sherry-Mushroom Butter - 14
Savory Beignets - 8
Assorted Olives - 8

Charcuterie

House Made Sausage - 14
Jambon de Bayonne - 12
Duck Rillettes - 12
Country Pâté - 12
Chicken Liver Pâté - 10
All the Meats - 28

Entrées

Poussin Rouge Rôti - 22
*Whole Heirloom Chicken,
Sautéed Greens, Gratin Dauphinois, Pan Jus*

Steak Frites:
12 oz NY Strip - 32*
6 oz Skirt Steak - 22*
Pommes Frites, Béarnaise

l'Escalope de Saumon - 19*
*Salmon Filet, Haricot Verts,
Roasted Potatoes, Béarnaise*

Coq au Vin - 18
*Braised Chicken, Mushrooms, Carrots,
Potatoes, Pearl Onions, Red Wine Jus*

Vegetarian Crêpe du Jour - 15
Farmers Market Vegetables

Moules Marinières - 15*
*Mussels, White Wine, Shallots,
Butter, Lemon, Pommes Frites*

Assiettes

Gratin Dauphinois - 6
Sautéed Asparagus - 6

Pommes Frites - 5
Mushroom & Cauliflower Gratin - 10

Sautéed Greens - 5
Sautéed Haricot Verts - 5

*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%