

Hors d'Oeuvres de la Maison

Pâtes à la Truffe 35
Homemade pasta served with julienne of Summer
truffles (V)

Blinis au Saumon Fumé et Caviar 39
Mini Pancake topped with sour cream, peachwood
smoked salmon and Osetra caviar

Hors d'Oeuvres Chauds – Hot Appetizers

♡ *Soupe à L'Oignon Gratinée* 13
French onion soup (V) (GF)

♡ *Soupe de Tomates en Surprise* 16
Fresh tomato soup topped with a puff pastry (V) (GF)

Bisque de Homard 19
Homemade lobster stock seasoned with saffron,
thickened with cream and lobster meat (GF)

Escargots à la Bourguignonne 18
Escargots, baked with butter, garlic & parsley (GF)

Foie Gras de Canard Poêlé 29
Pan seared fresh duck liver, served on a bed of seasonal fruit confit (GF)

Hors d'Oeuvres Froids – Cold Appetizers

Tartare de Boeuf 21
Hand chopped beef filet, mixed with onions, capers
cornichons & anchovies, seasoned to order (GF)

♡ *Coeur d'Artichaud, l'Avocat et le Coeur de
Palmier au Coulis de Tomates* 16
Sliced artichoke heart, avocado and hearts of palm
with a coulis of tomato (V) (GF)

♡ *Saumon Cru à la Ciboulette ** 18
Thinly sliced raw salmon with lime juice, green
peppercorns and chives (GF)

Prime Osetra Caviar 120
1oz. Israeli Prime Osetra caviar, served with
traditional accompaniments. (GF)

Terrine de Foie Gras de Canard 29
Fresh homemade duck liver pâté seasoned with
sauternes served balsamic figs and grilled bread (GF)

Salades

All of our Entrées are served with our complimentary house salad and Dijon vinaigrette dressing.

♡ *Salade d'Épinards et Fromage de Feta* 17
Baby spinach leaves, tossed in a shallot and ginger
vinaigrette topped with feta cheese and chips of
beef bacon (V) (GF)

Salade d'Endive aux Pommes 17
Belgium endives, apples, spicy candied pecans tossed in
Roquefort vinaigrette (V) (GF)

♡ Mediterranean style, No butter, No cream - (V) Vegetarian - (GF) is/or can be made Gluten-free, please ask
*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.

Spécialités de la Maison

Each dish serves two persons

Dover Sole Meunière 110

Pan seared whole Dover sole, served in a lemon, butter parsley sauce. Deboned tableside (GF)

Carré d'Agneau Rôti 129

Rack of Colorado lamb, with dijon mustard, rolled in bread crumbs Provençal

Poissons et Crustacés

♥ Truite Grenobloise 33

Fresh boneless trout sautéed with olive oil, capers, caper berries, lemon, grape tomatoes (GF)

Saumon Grillé 35

Fresh organic sustainable-wild Scottish salmon filet grilled served with béarnaise sauce (GF)

Vol au Vent de Homard 45

Thin puff pastry shell, lined with spinach and filled with fresh lobster, shrimp and asparagus served with a creamy saffron sauce

♥ Bouillabaisse de Crustacés au Fenouil 45

Fresh lobster, shrimp, scallops and mussels served in a lobster broth with fresh fennel, garlic croutons and rouille on the side (GF)

Viandes et Volailles

Steak au poivre Blanc 44

Beef filet, rolled in crushed white peppercorns served with a cognac cream sauce (GF)

Magret de Canard à l'Orange 40

in its own juices served on a bed of homemade pasta
Pan seared Duck breast thinly-sliced served with gastrique orange sauce (GF)

Joue de Veau Braisées 39

Braised Veal Cheeks slowly cooked

Côte de Veau aux Asperges 65 Côte de Veau Rossini 74

Sautéed, milk-fed veal chop, served with a demi-glaze and asparagus.

Or Rossini style, which is the same dish but topped with a slice of pan-seared hot foie gras (GF)

Special Requests

We take pride in accommodating special requests, if possible.

Please inform us if you are a vegetarian, vegan, gluten free or you have any dietary restrictions or allergies.

Délices de la Maison Chauds

*Due to extra involved in preparing these items,
please pre-order when placing your dinner order*

15

*Soufflé au Chocolat (GF)
Valrhona chocolate soufflé
served with a vanilla crème anglaise*

*Tarte Chaude aux Poires
Fresh peach fruit tart,
served warm with our homemade vanilla ice
cream*

*Assiette de Fromages
19 serves one 29 serves two
Assortment of fine French cheeses served with crackers and bread.*

12

*Îles Flotantes
Poached meringue served with crème anglaise, topped with caramelized sugar (GF)*

*Gâteau aux Amande et Chocolat
Almond cake layered with Chocolate mousse topped with Valrhona chocolate ganache (GF)*

*Crème Brulée
French vanilla custard topped with torch blown caramelized sugar (GF)*

*Crêpes Suzette
Two crêpes stuffed with orange caramel sauce and flambéed tableside,
served with our homemade vanilla ice cream*

*Casolette
Fresh homemade pecan ice cream topped with caramel sauce and nougatine*

*Maple Bourbon Pecan Pie
Homemade crust baked with pecans, Vermont maple syrup and bourbon,
served with whipped cream*

Bar Menu

Shot o' Bisque

Homemade lobster bisque served in an espresso cup

5

Burrata and cherries tomato

tossed in basil pesto and balsamic reduction

14

Shrimp skewer

Served with Cocktail Sauces

9

Filet Sliders

3 Beef filet sliders served on homemade buns with Béarnaise

15

Lobster roll

Maine lobster seasoned with celery

onion, fennel and light lemon

mayonaise served in a mini bagette

17

Charcuteries et Fromages

Saucisson, Proscuitto, Paté, Cheese, Condiments and Toasts

18

Escargots à la Bourguignonne

Escargots, baked with butter, garlic & parsley

18

Tartare de Boeuf

Hand chopped filet, mixed with onions, capers, cornichons & anchovies, seasoned to order

12

Foie Gras

Your choice of seared or cold patè

of foie gras served with fresh

homemade jam

15

HAPPY HOUR

4:30pm-6:30pm Daily

at the bar

BEER, WINE & COCKTAILS

<i>All Beers</i>	4
<i>Chef's Red, White & Rose Selections</i>	7
<i>All Well Drinks</i>	7

Margarita

Herradura Silver, Cointreau, fresh lime juice & agave 9

Quiet Storm

Makers Mark, orange bitters, vermouth, ginger beer, lemon juice, simple syrup 9

French 75

Cava, Bombay Dry Gin, fresh lemon juice, twist 9

All bar menu food items are 20% off during happy hour