

## Hors d'Oeuvres de la Maison

*Pâtes à la Truffe* 49  
Homemade pasta served with julienne of winter  
truffles (V)

*Blinis au Saumon Fumé et Caviar* 42  
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* 17  
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* 31  
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)

*Huitres du Marché* 26  
Fresh oysters, market selection, half dozen (GF)  
served with lemon, red wine vinegar and crack pepper

♡ *Coeur d'Artichaud, l'Avocat et le Coeur de  
Palmier au Coulis de Tomates* 17  
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* 125  
1oz. Israeli Prime Osetra caviar, served with  
traditional accompaniments. (GF)

*Terrine de Foie Gras de Canard* 31  
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 36

Fresh all natural 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

### ♥ Côtelette de Cerf aux Champignons 56

Pan-seared elk chops, served with sautéed wild mushrooms and a sherry sauce (GF)

### Steak au Poivre Blanc 45

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

### Train de Côte de Boeuf 49

Braised boneless Wagyu Beef short ribs, slow cooked with a medley of vegetables

### Magret de Canard à l'Orange 41

Pan seared duck breast thinly-sliced served with gastrique orange sauce (GF)

### Côte de Veau aux Asperges 67 Côte de Veau Rossini 76

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*

16

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

*Tarte Chaude aux Poires*  
*Fresh pear 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.*

13

*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*