

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. 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 120

Whole, pan-seared Dover Sole, served in a lemon, butter parsley sauce. De-boned 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 46

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 46

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 46

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 68 Côte de Veau Rossini 77

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
Vanilla crème anglaise*

Soufflé au Citron (GF)

*Lemon soufflé
Grand Marnier crème anglaise*

Tarte Chaude aux Poires

*Fresh pear tart
Homemade vanilla ice cream*

Assiette de Fromages

19 Serves one 29 Serves two

Assortment of fine French cheeses accompanied by crackers and bread (GF)

13

Îles Flotantes

*Poached meringue floating atop crème anglaise
Adorned with caramelized sugar (GF)*

Crème Brulée

(GF)

Gâteau aux Amande et Chocolat

*Almond cake layered with Valrhona Chocolate mousse
Topped with Valrhona Chocolate ganache (GF)*

Crêpes Suzette

*Two crêpes, orange caramel, tableside Grand Marnier flambé
Homemade vanilla ice cream*

Casolette

*Pecan brittle cassolette, homemade pecan brittle ice cream
Caramel sauce, nougatine*

Parfait au Chocolat Blanc

*Frozen white chocolate mousse, passion fruit coulis
Fresh berries (GF)*

House-made Ice Cream and Sorbet

Please ask server for daily selection (GF)