

S N A C K S

Warm Cheese Puffs, Gruyère

Breakfast Radishes, Whipped Brown Butter, Vinaigrette

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Baguette, Whipped Butter

APPETIZERS



French Onion Soup, Gruyère, Baguette Crouton

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Savory Chicken Liver Mousse, Whipped Gruyere,
Port Wine-Caramelized Shallots, Cornichons

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

PEI Mussels, White Wine-Garlic Butter, French Fries

Raw Scallop Crudo, Pink Grapefruit, Pickled Pear, Fennel

Raw A-1 Tuna, Tonatxo Sauce, Tapenade, Avocado, Parmesan

Raw Beef Tenderloin, Celery Root Remoulade,
Traditional Condiments, Toasted Baguette

Cheese Soufflé, Truffled Gruyère Cream

SIDES

Haricots Verts Aux Amandes 🌱 8

MAINS

Braised Chicken Legs, Bacon Lardons,
Mushrooms, Pearl Onions, Mashed Potatoes

Pan-Roasted Salmon, Ratatouille,
Remoulade, Cucumber-Sorrel Salad

Skirt Steak, Maître D'Hotel Butter,
Watercress Salad, French Fries

Roasted Heritage Chicken, Leeks, Mushrooms,
Mashed Potatoes, Whole Grain Mustard Jus

Asparagus, Pea Broth, Beechwood Mushrooms,
Pleasant Ridge Cheese

Braised Fennel, Curried Lentils, Herbed Eggplant Purée



White Wine-Garlic Cream, Mushrooms, Green Grapes

Puff Pastry, Wild Mushrooms, Poached Egg, Comte,
Baby Spinach, Truffle Cappuccino

Butter-Poached Lobster, Orzo Risotto,
Truffled Crème Fraîche

Double Patty, American Cheese,
Special Sauce, French Fries

Salmon, Mussels, Prawns,
Fennel-Saffron Broth, Grilled Baguette

Beef Tenderloin, Peppercorn Sauce,
Mashed Potatoes, Green Beans