

GOÛTERS

SNACKS

Gougères ☐ 10.00

Warm Cheese Puffs, Parmesan, Mornay

Oeufs Mimosa 🍷 2.50 Each

Caviar, Crispy Prosciutto, Horseradish

Artichaut Croquant ☐ 11.00

Crispy Artichokes, Garlic Aioli

Macaron Au Foie 🍷 3.50 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Toutes Les Bouchées 18.00

All Of The Above. Serves Three / Serves Four +\$6 / Serves Five +\$12



HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 16.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte 🍷🍷 16.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +11.50

Pâté De Campagne 15.00

Duck & Pork Terrine, Cornichons, Dijon, Grilled Baguette

Escargots De Bourgogne 20.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Moules Frites 🍷 24.00

PEI Mussels, Garlic-Wine, French Fries

Tarte Flambée 21.00

Bacon Lardons, Gruyère, Crème Fraîche, Caramelized Onions

Burgundy Winter Truffles +14

Carpaccio De Thon* 24.75

Raw A-1 Tuna, Tonatto Sauce, Tapenade,

Avocado, Parmesan

Salade de Crevettes 🍷 19.00

Chilled Shrimp, Caper-Shallot Ravigote, Frisée,

Mâche, Tomatoes, Espelette

Soufflé Au Fromage ☐ 14.50

Cheese Soufflé, Truffled Gruyère Cream

LES PLATS

MAINS

Coq Au Vin 🍷 23.75

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

Filet De Saumon Rôti* 🍷 28.50

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

Steak Frites* 🍷 41.00

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

Poulet Rôti Au Poireau 🍷 29.75

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

Boeuf Bourguignon 🍷 34.00

Braised Beef Stew, Mashed Potatoes, Baby Carrots, Pearl Onions

Fenouil Braisé 🍷🍷 23.75

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Truite Meunière 🍷 31.00

Trout Filet, Potatoes Au Gratin, Green Beans, Almonds, Capers, Lemon

BY GUEST EXECUTIVE CHEF JEFFREY MULLINS

Vol-Au-Vent De Champignons* ☐ 22.75

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

Burger Américain 22.50

Double Patty, American Cheese, Special Sauce, French Fries

Bouillabaisse 38.00

Striped Bass, Mussels, Prawns, Fennel-Saffron Broth, Grilled Baguette, Rouille

Steak Au Poivre* 🍷 49.00

Beef Tenderloin, Peppercorn Sauce, Mashed Potatoes, Green Beans

CÔTÉS

SIDES

Pommes Frites 🍷 7.25

French Fries

Macaroni Au Gratin 11.00

Mac'N'Cheese

Pommes Purée 🍷 8.00

Mashed Potatoes

Haricots Verts Aux Amandes 🍷 9.00

Green Beans & Almonds

Carottes Rôties Au Vadouvan ☐🍷 11.00

Honey Yogurt, Pistachios, Banyuls Gastrique



Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

🍷 = Plant-Based ☐ = Vegetarian 🍷 = Gluten Free

Service @ **DU JOUR**

A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. Please, no more than 4 credit cards per table.