

Hors d'oeuvres

*Radishes with Fleur de Sel, Butter and Fresh Anchovies 5

Appetizers

Soupe du Jour 7❖

Soupe à L'Oignon Gratinée 8❖

Escargots à La Bourguignonne 10

*Frisée aux Lardons with poached egg and red wine vinaigrette 9❖

Baby Greens and Herb Salad with shallot and aged sherry vinaigrette 8❖

*Citrus Cured Salmon with Yukon Gold blini, crème fraîche, dressed frisée 9❖

Warm Aged Goat Cheese Tartine with roasted beets and fines herbes vinaigrette 9❖

Peppered Veal Sweetbreads on buttered brioche with demi-glace and Lamb's Lettuce 13

PEI Mussels with Dijon mustard, white wine, shallots and tarragon 10

*Steak Tartare with potato gaufrettes and cornichons 11

Pâté de Maison with accoutrements 9❖

Entrées

*Pan Seared Salmon Filet with artichokes harigoules and parsley oil 25❖

Grilled Swordfish Steak with roasted fennel and slow-roasted tomato compôte 25❖

*Grilled Smoked Pork Chop with warm potato salad, grilled asparagus, reduction sauce 25❖

*Seared Sea Scallops, haricots verts, shiitakes, potatoes, hazelnuts and brown butter 27

Spring Rabbit "Vol au Vent" with morels, asparagus, spring onion and brioche crouton 27

Pan Seared Chicken Breast with English pea ragout, potato mousseline, reduction sauce 25❖

*Grilled Double Lamb Chop with haricots verts Provençal, potato gratin, sauce tapenade 32

*Steak Frites with garlic herb sauce and pommes frites. Hanger 23❖ Aged Sirloin 36

Couscous aux Sept Legumes- Moroccan spiced couscous, tomato broth and harissa 22❖

Roasted Cod Wrapped in Jambon with wine maker's style Swiss chard 26❖

*Beef Tornadoes with Roquefort, potato gratin and wilted spinach 29

❖ Prix Fixe option: Appetizer + Entrée + Any Dessert for \$39

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.