



\$30 Prix Fixe or A La Carte

Petites Assiettes

Soup du Jour.....	Priced Daily
Beausoleil Oysters, NB, Canada.	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salad</i>	
Leeks Vinaigrette	12
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Amish Goat Cheese & Beets.....	16
<i>Shallots, Lemon Vinaigrette</i>	
Amish Beets & Leeks Salad.....	14
<i>Yogurt, Fresh Mint, Sherry Vinegar</i>	

Plats Principaux

Piperade.....	16
<i>Méchouia, Jambon de Bayonne, 2 Eggs Sunny up, Fries</i>	
Omelette Basquaise.....	14
<i>Onions, Potatoes, Peppers, Petite Salade</i>	
Omelette Fromage.....	14
<i>Gruyère, Herbs, Petite Salade</i>	
Croque Monsieur ou Madame.....	14
<i>Jambon de Paris, Gruyère Béchamel, Petite Salade (allow 15 minutes)</i>	
Eggs Benedict.....	14
<i>Jambon de Paris, Spinach, Hollandaise, Petite Salade</i>	
Salade Frisée aux Lardons	14
<i>Pancetta, Poached Egg, Sherry Vinaigrette</i>	

Fresh Baked Butter Croissants **3 for \$9**

Special A La Carte Only Menu

Assiette De Charcuterie 19
<i>Jambon de Bayonne, Saucisson, Mortadelle, Rillettes, Salade Olives w/ Pit</i>
Salade Composée 14
<i>Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots</i>
Salade Niçoise 18
<i>Lightly Seared Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pit</i>
Beef Tartare 16
<i>Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salad</i>
Winter Salade 16
<i>Red Cabbage, Golden Beets, Scarlet Turnip, Endive, Roasted Eggplant, Cantal Cheese, Caramelized Walnuts</i>
Sautéed Fresh N.C Shrimp 16/28
<i>Crevettes Sautées, Pasta, Basil, Tomato, Garlic, Olives w/ Pit</i>
Fricassée de Champignons 16
<i>Hen of the wood, Shitake, Royal Trumpet, Shallots, Garlic, Butter</i>
Fromages 18
<i>Pyrénées, Drunken Goat, Cantal</i>
Shrimp "Ceviche" 16
<i>Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery</i>
Pâté de Campagne 12
<i>Pork Terrine, Pistachio, Pruneaux d'Agen, Amish Greens</i>

SPECIALS

Ris de Veau Au Madère 18
Sautéed Sweetbreads, Mushrooms

Pan Seared Foie Gras 19
Roasted Apple, Port Wine Reduction

Moules Frites 23
Mussels Marinières, Frites

Grilled Red Snapper 29
Ratatouille

Grilled Norwegian Salmon 26
Green Salad & Olive Oil, Lemon Juice

Chicken Paillard 21
Garlic, Shallots, Parsley, Salade

Sirloin Steak Frites 29
Red Wine Sauce, Frites

Risotto aux Champignons 23
Trumpet, Shitake, Hen of The Woods, Parmesan

Desserts \$9

Gâteau à l'Orange - Crème Anglaise
Chocolate "Tainori" Mousse - Chantilly
Tartelette aux Myrtilles Flambées - Blueberries Flambées, Kirsch
Sorbet - Passion Fruit, Kalamanzi, Mango, Chocolate, Coconut

Apple Tarte à la Mode (Contains Almond)
Fondant au Chocolat
Crème Caramel

When placing orders, please inform your server of ANY food allergies or dietary restrictions. **Our Seasonal produces is grown by Amish families of the Path Valley Farm Association. We use only hormone free, all-natural products. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.