



Salades

- Frisée Aux Lardons 14**
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette 12**
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salad Maison 9**
- Burratina And Amish Heirloom Tomatoes 14**
- Path Valley Heirloom Tomato Salad 14**
Fresh Basil, Olive Oil, Herb
- Roasted Beets and Grilled Leeks 14**
Yogurt, Fresh mint, Sherry Vinegar
- Amish Fresh Goat Cheese & Beets 12**
Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Raspberry Point, PEI, New London Bay.....3/ea
On the halfshell, Mignonette
- Salmon Tartar.....14
Avocado, Citrus, Lemon Salad
- Beef Tartar +Frites.....16
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Shrimp "Ceviche".....16
Lime, Red Onions, Habaneros, Cilantro, Celery
- Calamari "Provençale" Sautéed Calamari, Olive with Pit.....14
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Pan Seared Foie Gras.....19
Toasted Bread, Roasted Apples, Port Reduction
- Ris de Veau au Madère Sautéed Sweetbreads.....16
Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine
- Fromages 18
Comté St. Antoine, Bucheron, Ossau-Iraty
- Escargots "Bourguignonne".....14
Mushrooms, Herbs, Garlic, Butter
- Fricassée de Champignons.....16
Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots

Moules Frites 23
Mussels Marinière, Frites

Plats Principaux

- Grilled Dorade.....29
Basquaise, Crushed Potatoes
- Half Steamed Maine Lobster.....28
Sweet corn tamale, Sautéed snow peas, Cream sauce
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Bourride au Safran, Aioli Olive w/Pit.....28
Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli
- Loup de Mer Grillé.....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Aile de Raie Pan Seared Skate Wing.....28
Lemon, Capers, Parsley, Shallots, Spinach Salad
- Saumon Grillé Norvégien.....26
Pomme Purée, Sautéed Spinach, Sauce Vièrge
- Crevettes Fraîches Sautées, Olive w/Pit.....16/28
Pasta, Basil, Tomato, Garlic, Olives
- Grilled Quail.....16
Rosemary, Garlic, Pepper, Amish Salad, Fennel
- Agneau Grillé au Romarin et Persil.....29
Grilled Lamb T-bone, Potato Gratin, Kale, Shallots, Garlic, Rosemary Jus
- Wagyu Flank Steak +Frites.....29
Pan Seared Wagyu Flank Steak, Frites, Red Wine Reduction
- Pan-Seared Black Angus Rib-Eye (11oz).....35
From Painted Hill Farm, Frites, Red Wine sauce
- Lapin en Gibelotte Olive w/Pit.....28
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Canard Rôti à l'Orange.....27
Roasted Duck Breast, Kale, Shallots, Garlic, Puree
- Duck Confit.....28
Duck Leg, Le Puy Lentils
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Grilled Pork Sausage.....23
Local Cedar Brook Farm Pork Sausage, Pomme Purée
- Risotto aux Champignons26**
Mushrooms, Diced Celery, Parmesan
- "Assiette de Légumes"14/26**
Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil

Desserts \$9

- Crème Caramel
- Fondant au Chocolat
- Crème Brulée
- Cannelés –Crème Anglaise
- Riz au Lait et aux Epices
- Chocolate "Tainori" Mousse –Chantilly
- Gâteau à l'Orange -Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Sorbet –Chocolate, Kalamanzi, Passion
Fruit, Coconut, Mango

Sides \$9

- Sautéed with garlic, butter, shallots. Pancetta optional.*
- Cauliflower
- Spinach
- Snow Peas

10/16/17

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