



*Salades*

- Frisée Aux Lardons 14  
*Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil*
- Poireaux Vinaigrette 12  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Seasonal Local Grilled Asparagus 14  
*Port Balsamic Reduction, Olive Oil, Parmesan*
- Salad Maison 9                      Heirloom Tomatoes Salad 14
- Burrata & Amish Baby Mixed Tomatoes 14  
*Fresh Basil, Olive Oil, Herbs*
- Fresh Goat Cheese & Beets 12  
*Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs*

*Petites Assiettes*

- Soupe du Jour.....Priced Daily
- Escargots Bourguignonne.....14  
*Mushrooms, Herbs, Garlic, Butter*
- Beausoleil Oysters, NB, Canada.....3/ea  
*On the halfshell, Mignonette*
- Salmon Tartar.....16  
*Crème Fraiche, Avocado, Citrus*
- Ahi Tuna Poké.....18  
*Avocado, Citrus, Sesame, Tamari*
- Jumbo Lumb Crab Salad.....16  
*Chesapeake Bay, Avocado, Citrus*
- Beef Tartar.....16  
*Filet Mignon Hand Cut, Shallots, Parsley, Tabasco, Frites*
- Shrimp "Ceviche" .....16  
*Lightly Grilled, Red Onions, Habaneros, Cilantro, Lime*
- Fromages .....18  
*Comté St. Antoine, Bucheron, Ossau-Iraty*
- Calamari "Provençale" Sautéed Calamari (Olive with Pit).....14  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*
- Pan Seared Foie Gras.....18  
*Toasted Bread, Roasted Apples, Port Reduction*
- Ris de Veau au Madère. Sautéed Sweetbread.....16  
*Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine*
- Fricassée de Champignons.....18  
*Royal Trumpets, Hen of the Wood, Shiitake, Garlic, Shallots, Parsley*

*Moules-Frites 23*

Marinière or Tarragon Cream

*Desserts \$9*

- Blueberries Flambées – Vanilla Ice Cream 10
- Tarte au Chocolat - Crème au Café
- Gâteau à l'Orange - Crème Anglaise
- Sorbet –Mango, Blood Orange, Chocolate, Kalamanzi
- Chocolate "Tainori" Mousse – Chantilly
- Fondant au Chocolat
- Crème Brulée
- Apple Tarte à la Mode (Contains Almond)

6/27/17

*Plats Principaux*

- Grilled Halibut.....32  
*Olives, Crushed Potatoes, Amish Salad*
- Grilled Escolar.....29  
*Pacific "Walu", Chilled Basquaise*
- Soft Shell Crabs "Meunière".....18/36  
*Lemon Caper Sauce, Spinach, Pomme Purée, Spinach*
- Aile de Raie Pan Seared Skate Wing.....28  
*Lemon, Capers, Parsley, Shallots, Spinach Salad*
- Bourride au Safran, Aioli Olive w/Pit.....28  
*Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli*
- Cabillaud Poêlé.....29  
*Pan Seared Fresh Icelandic Cod, "Méchouia"*
- Loup de Mer Grillé, Grilled Bronzino.....28  
*Fennel Orange, Spinach, Crushed Potatoes*
- Saumon Grillé Norvégien.....26  
*"Pomme Purée", Sautéed Spinach, Sauce Vièrge*
- Crevettes Fraîches Sautées, Olive w/Pit.....14/28  
*Casarecce Pasta, Basil, Tomato, Garlic, Olives*
- Risotto Asperges Champignons.....26  
*Asparagus, Mushrooms, Diced Celery, Parmesan*
- "Assiette de Légumes" .....14/26  
*Assorted Vegetables Tossed with Shallots, Garlic, Olive Oil*
- Escalope de Veau "Viennoise" .....29  
*Thinly Pounded, Breaded, Salad*
- Pan-Seared Rib-Eye (11oz).....35  
*Frites, Red Wine Sauce*
- Steak Frites.....27  
*Pan Seared Sirloin Steak, 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*

*Sides \$8*

*Sautéed with garlic, butter, shallots. Pancetta optional.*

- Cauliflower
- Spinach
- Zucchini
- Brussels Sprouts
- Snow Peas