



Salades

- Frisée Aux Lardons 14
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette 12
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salad Maison 9
- Mixed Amish Heirloom Tomatoes Salad 14
- Burratina & Amish Heirloom Tomatoes 14
Fresh Basil, Olive Oil, Herbs
- Amish Fresh Goat Cheese & Beets 12
Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Beausoleil Oysters, NB, Canada.....3/ea
On the halfshell, Mignonette
- Salmon Tartar.....14
Avocado, Citrus, Crème Fraîche, Petite Salade
- Beef Tartar.....16
Filet Mignon Hand Cut, Shallots, Parsley, Tabasco, Frites
- Chesapeake Bay Jumbo Lump Crab Meat Salad16
Avocado, Citrus, Sesame
- 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 of Champignons.....16
Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots, Parsley

Plats Principaux

- Grilled Black Sea Bass.....34
Spinach, Crushed Potato, Jus Provencale
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Grilled Bronzino.....29
Fennel Purée, Spinach, Crushed Potatoes
- Crevettes Fraîches Sautées, *Olive w/Pit*.....14/28
Pasta, Basil, Tomato, Garlic, Olives
- Risotto Asperges Champignons.....26
Mushrooms, Asparagus, Diced Celery, Parmesan
- "Assiette de Légumes"14/26
Assorted Vegetables Tossed with Shallots, Garlic, Olive Oil
- Steak + Frites.....27
Pan Seared Waygu Beef, Frites, Red Wine Sauce
- 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
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Haricots Verts, Frites

Sides \$9

Sautéed with garlic, butter, shallots. Pancetta optional.

- French Fries
- Pomme Purée
- Cauliflower
- Spinach
- Brussels Sprouts

Desserts \$9

- Fondant au Chocolat
- Crème Brulée
- Cannelés – *Crème Anglaise*
- Sorbet –*Blood Orange, Kalamanzi, Passion Fruit, Coconut*
- Chocolate "Tainori" Mousse – *Chantilly*
- Gâteau à l'Orange - *Crème Anglaise*
- Apple Tarte à la Mode (Contains Almond)
- Honey Roasted Figs – *Vanilla Ice Cream*
- Crème Caramel

08/20/17

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.