

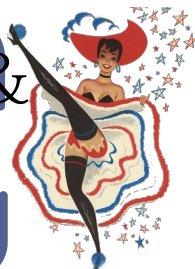


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Celebrate the French Revolution!

Tuesday July 12th to Saturday, July 16th
Taxes/Gratuities/Alcohol/Beverages are not included - No Sharing



Three Course Dinner Prix Fixe \$55

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: fYbW·Gdfm - Pineau des Charentes | St Germain | Dolin Blanc | Grapefruit Bitters | Sparkling Wine 14

? f FçmJ - Catherine et Michel Langlois Crème de Cassis | Henri Dubois, Champagne Brut, NV 13

D.WYFçmJ - Emile Vergeois White Peach Nectar | Guillaume Touton, Brut de Pêche NV 12

""""""DF9A-9F""""""

SOUPE du JOUR
DAILY MARKET SOUP

SOUPE à L'OIGNON GRATINÉE VG
CARAMELIZED ONION | CROSTINI | ROASTED ONION BROTH | GRUYÈRE

ESCARGOTS PROVENCALES
SAUTÉED SNAILS | BASIL PESTO | ROASTED TOMATO | TOASTED BAGUETTE

TERRINE de FOIE GRAS
HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES

SALADE VERTE GF|VG
MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

SALADE NIÇOISE GF
LETTUCE | TOMATOES | HARICOTS VERTS | PEPPERS | OLIVES | EGG | ANCHOVIES
BASIL | ROASTED SHALLOT VINAIGRETTE

CHARCUTERIES et FROMAGES
HOUSEMADE FRUIT WALNUT BREAD 3pc

""""""89I L-ÉA9""""""

MOULES MARINIÈRE - FRITES GF
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES

LOUP de MER
SEARED MEDITERRANEAN BRANZINO FILET | COUSCOUS "TABBOULEH"
ROMESCO | ARUGULA

PAËLLA du MARCHÉ GF
SLOW BAKED SAFFRON SCENTED RICE | HEAD-ON PRAWNS | SCALLOPS | CALAMARI
MUSSELS | FENNEL | PEPPERS | TOMATO | CHORIZO CRUMBLE | AIOLI

POULET "PAILLARD" à la BASQUAISE GF
GRILLED AMISH CHICKEN | BASQUAISE SAUCE | POMMES "PERSILLADES" | HARICOTS VERTS

MAGRET aux PÊCHES GF
HUDSON VALLEY MOULLARD DUCK | XÉRÈS & HONEY GASTRIQUE | ROASTED PEACHES
HARICOTS VERTS | ROASTED CONFIT POTATOES

STEAK - FRITES GF
CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES
PETITE SALADE

GRILLADES D'AGNEAU GF
MARINATED LAMB *CHOPS | MERGUEZ | SLOW ROASTED EGGPLANT PURÉE
ZUCCHINI | PEPPERS | HARISSA JUS

""""""HF C-G-ÉA9""""""

CRÈME CAMEL À L'ANCIENNE GF
MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR BOTTOM

MOUSSE AU CHOCOLAT À MA FAÇON GF
VALRHONA CHOCOLATE MOUSSE | CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

PROFITEROLES au CHOCOLAT
3 CHOUX BUNS | VANILLA BEAN ICE CREAM
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

CRÈME GLACÉE et SORBET GF
ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

Chef|Owners Michelle & Christophe Poteaux

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.
Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.
*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Please notify us of any allergies. Please note there is a \$6 per person charge for outside dessert. 07|12|2022