



## Hors d'Oeuvres

**Terrine de Foie Gras** +5 PF  
Housemade Duck Liver Terrine  
Chutney | Pain d'Épices

**Escargots à la Bourguignone**  
Snails | Garlic Herb Butter | Bread Crumbs

**Parfait de Foie de Volaille**  
Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots | Cornichons

**Planche de Charcuteries**  
Duck Rillettes | Copa | Salami | Duck Prosciutto  
Cornichons | Pickled Shallots | Mustard

## Salades et Soupe

**Salade Verte** GF | VG  
Lettuce | Tomatoes | Cucumber | Radish | Pickled Shallots  
Vinaigrette Maison

**Salade Niçoise** GF  
Mesclun Lettuce | Green Beans | Anchovies | Roasted Peppers  
Tomatoes | Potatoes | Egg | Lemon Anchovy Dressing

**Tomates Vertes en Fritures**  
Fried Green Tomatoes | Whipped Feta | Basil | Heirloom Tomatoes  
Balsamic | EVO

**Soupe du Jour** - Market Soup

**Soupe à l'Oignon Gratinée**  
Caramelized Onion | Crostini | Gruyère | Roasted Onion Broth

## French Classics

**Moules au Saffron et Chorizo et Pommes Frites** GF Steamed Mussels | Spanish Chorizo | Garlic-Shallots  
Saffron & White Wine Broth | Frites

**Paella aux Saint Jacques** GF Saffron Scented Rice | Diver \*Scallops | Mussels | Fennel | Tomato  
Roasted Peppers | Spanish Chorizo | Aioli

**Risotto au Maïs et Tomates du Marche** GF | VGA Organic Carnaroli Rice | Grilled Local Corn | Basil  
Fresh Tomato-Espelette Jus | Oven Roasted Tomatoes

Add Your Choice of Fish - **Flétan de l'Atlantique au Crabe** - Crab Crusted Halibut Filet  
- **Saumon Sauvage de l'Alaska** - Wild Alaskan \*Salmon Filet

## Entrées

**Bistro Steak Frites** GF 7 oz. Angus \*Hanger Steak | Bastille Steak Sauce | Frites | Salade

**Entrecote Béarnaise** GF Grilled Angus \*Beef Ribeye | Duck fat Béarnaise Sauce | Confit Potatoes  
Green Beans | Baby Onions | Roasted Carrots +9 PF

**Magret de Canard au Pêches** GF Hudson Valley Moulard \*Duck Breast | Sherry-Honey Gastrique  
Pommes Sarladaises | Grilled Peaches | Green Beans

**Grillades d'Agneau** GF Grilled Petite \*Lamb Chops | Merguez Sausages | Summer Squash | Carrots  
Roasted Peppers | Moroccan Caponata +5 PF

## Desserts

**Assiette de Fromage**  
Camembert | Beaufort | Roquefort | Boucheron  
Fruit Walnut Bread

**Profiterole Géante au Chocolat et Caramel**  
Large Chocolate Choux | Vanilla Ice Cream  
Chocolate Fudge | Chocolate Pearls | Caramel Salé

**Napoléon**  
Crisp Puff Pastry | Summer Berries | Crème Anglaise  
Strawberry Ice Cream | Opalys White Chocolate Cream

**Crème Brûlée à la Vanille** GFA  
Madagascar Vanilla Bean Custard  
Caramelized Sugar | Chocolate Chip Shortbread

**Crêpes Forêt Noir**  
French Pancakes | Valrhona Chocolate Crèmeux  
Cherries | Crème Chantilly | Chocolate Ice Cream

**Sorbets Maison** GFA  
Chef's Sorbets | Cookie | 3 Scoops

## French Restaurant Week Prix Fixe ~ \$55 3 Courses

FRW is available July 12th - July 20th 2024

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Choose 1 Hors d'Oeuvres or Salade or Soupe - 1 Classic or Entrée - 1 Dessert  
Items marked + are available on the Prix Fixe with an additional price

See menu for pricing

**First Bread Basket Complimentary ~ Additional Baskets \$2 ea**

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.  
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or  
VGA) is Vegetarian or can be made Vegan. Please let your server know upon ordering.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross  
contamination. If you have a serious allergy, we recommend that you call the restaurant before dining.  
\*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 note there is a \$6 per person charge for outside desserts.