



Bistro Menu



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

\$39 3-Course Prix Fixe Group Menu

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 03/25/2022

.....BISTRO PREMIER.....

SOUPE du JOUR - Daily Market Soup

SALADE VERTE GF|VG - Mixed Lettuce | Tomatoes | Cucumber
Croûtons | Radish | Pickled Shallots

FROMAGES - 3 Artisanal Cheeses | Housemade Fruit Nut Bread

PÂTÉ de FOIE de VOLAILLE - House Chicken Liver Mousse
Crostini | Grainy Mustard Cornichons & Onions

.....BISTRO DEUXIÈME.....

SAUMON POÊLÉ GF - Jail Island *Salmon
Shellfish Butter Sauce | Cipollini | Carrots | Spinach

PAILLARD de POULET aux FINES HERBES GF
Grilled Amish Chicken Breast Cutlet | Pommes "Persillades"
Chardonnay Fines Herbes Sauce | Carrots
Cipollini | Asparagus

STEAK ~ FRITES GF +9 - Char-Grilled 7 oz. Angus *Hanger Steak
Bastille Steak Sauce | Pommes Frites | Petite Salade

RISOTTO de SAISON GF|VG - Italian Short Grain Arborio Rice
Lemon & Pea | Lemon Crème Fraiche Emulsion | Parmesan Crisp

.....BISTRO TROISIÈME.....

CRÈME GLACÉE et SORBET GF
House-made Ice Creams & Sorbets
Langues de Chat Biscuit

POT de CRÈME au CHOCOLAT GF
Valrhona Dark Chocolate Custard
Crème Chantilly | Langues de Chat Biscuit

CRÊPES aux DIPLOMAT
2 Crêpes filled with Crème Diplomat
Valrhona Dark Chocolate Caramel Fudge Sauce
Crème Chantilly | Chocolate Shavings

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 prior to ordering.



Brasserie Menu



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\$49 3-Course Prix Fixe Group Menu

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 03/25/2022

.....BRASSERIE PREMIER.....

BEIGNETS de CREVETTES - Rock Shrimp Beignets
Guacamole | Lime | Coriander 3pc

PÂTÉ de FOIE de VOLAILLE - House Chicken Liver Mousse
Crostini | Grainy Mustard | Cornichons & Onions

SALADE CAESAR - Romaine | Grilled Asparagus Tips | Parmesan
Croûtons | Lemon-Anchovy Dressing

SALADE VERTE GF|VG - Mixed Lettuce | Tomatoes | Cucumber
Croûtons | Radish | Pickled Shallots

.....BRASSERIE DEUXIÈME.....

CONFIT de CANARD A L'ORANGE GF
House Cured Moullard Duck Leg | Grand Marnier Sauce
Roasted Fennel | Grilled Oranges | Wild Rice

STEAK - FRITES GF
Char-Grilled 7 oz Angus *Hanger Steak
Bastille Steak Sauce | Pommes Frites | Petite Salade

TRUITE AMANDINE GF
Butterflied Rainbow Trout | Brown Butter Lemon Sauce
Toasted Almonds | Potatoes | Grilled Asparagus

RISOTTO de SAISON GF|VG - Italian Short Grain Arborio Rice
Lemon & Pea | Lemon Crème Fraiche Emulsion | Parmesan Crisp

.....BRASSERIE TROISIÈME.....

CRÈME GLACÉE et SORBET GF
House-made Ice Creams & Sorbets | Langues de Chat Biscuit

PROFITEROLES au CHOCOLAT
3 Choux Buns | Valrhona Chocolate Fudge Sauce | Madagascar Vanilla Ice Cream

CRÈME BRÛLÉE à la VANILLE GF
Baked Madagascar Vanilla Bean Custard | Caramelized Sugar

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Gourmand Menu



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\$59 3-Course Prix Fixe

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 03/25/2022

.....GOURMAND PREMIER.....

ESCARGOTS PERSILLADES

Sautéed Snails | Garlic | Shallots | Parsley | Toasted Baguette | Spring Onion Coulis

TERRINE de FOIE GRAS - House Cured Foie Gras | Cherry Chutney | Honey Spice Bread

SALADE de BETTERAVES GF - Beets | Strawberries | Arugula | Ricotta Cheese | Balsamic Dressing

SOUPE à L'OIGNON GRATINÉE VG - Caramelized Onion | Crostini | Roasted Onion Broth | Gruyère

SALADE CAESAR GF - Romaine | Grilled Asparagus Tips | Parmesan | Croûtons | Lemon-Anchovy Dressing

.....GOURMAND DEUXIÈME.....

MAGRET de CANARD A L'ORANGE GF

Seared Moullard Duck *Breast | Grand Marnier Sauce | Roasted Fennel | Grilled Oranges | Wild Rice

NOIX de SAINT JACQUES GF Seared Atlantic Sea *Scallops | Lemon & Pea Risotto
Lemon Crème Fraiche Emulsion

FAUX FILET de BOEUF GF - Seared 8 oz Angus *Beef New York Strip | Bastille Steak Sauce
Pommes "Persillades" | Seasonal Vegetables

CARRÉ D'AGNEAU - Lamb Rib *Chops | Red Wine Rosemary Jus | Cannellini Bean Cassoulet
Braised Lamb | Carrots | Onions | Spinach

RISOTTO de SAISON GF|VG - Italian Short Grain Arborio Rice
Lemon & Spring Pea | Lemon Crème Fraiche Emulsion | Parmesan Crisp

.....GOURMAND TROISIÈME.....

CRÈME GLACÉE et SORBET GF

House-made Ice Creams & Sorbets | Langues de Chat Biscuit

BÛCHERON

Semi-Aged French Bloomy Rind Goat's Milk | Strawberry Compote | Balsamic Reduction | Fruit Nut Bread

BASQUE BROWNIE

Spiced Valrhona Tainori Dark Chocolate | Mango Compote | Chocolate Crunch | Mango Ice Cream

FRAISES - Strawberry Mousse | Pistachio Sablé | Strawberries | Strawberry Sorbet | Pistachio Crumble

RICOTTA AU CITRON - Vanilla Ricotta Mousse | Lemon Cream | Valrhona White Chocolate
Raspberry Ice Cream | Lavender Sablé

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