



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 12 July - 20 July 2024 & 14 July
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.