

Mother's Day

HORS D'OEUVRES

Rillettes de Poissons *GFA*

Smoked Trout | Salmon | Sardine
Pickled Shallots | Gardiniera | Crostini

Salade de Crevettes aux Agrumes *GFA*

Poached Shrimp | Arugula | Citrus Supremes
Shaved Fennel | Lemon Honey Vinaigrette

Salade de Betteraves aux Agrumes *GF*

Roasted Organic Beets | Goat Cheese
Arugula | Orange Supremes | Sherry Dressing

Salade d'Asperges sauce Gribiche *GF*

Grilled Asparagus | "Egg salad" Sauce | Fines
Herbs | Brioche Croutons | EVO

Pâté de Foie de Volaille *GFA*

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots | Cornichons

Salade Verte *GF*

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Soupe du Jour *GF*

Chef's Seasonal Soup

DESSERTS

Gâteau au Citron et à l'Huile d'Olive

Lemon Olive Oil Cake | Vanilla Bean Chantilly
Wild Blueberry Compote | Toasted Almonds

Moelleux au Chocolat Noir

Warm Manjari Dark Chocolate Cake | Chantilly
Morello Cherry Conserva | Cocoa Nibs

Cheesecake au Chocolat Blanc

White Chocolate Cheesecake | Graham Cracker
Passion Fruit Coulis | Pineapple-Passion Sorbet

Dame Blanche *GFA*

Vanilla Ice Cream | Gaufrette | Chantilly
Valrhona Chocolate Fudge Sauce | Cherry

Sorbets a la Maison *GFA*

Trio of Chef's Selected Sorbets | Gaufrette
Meringue Rosette

PLATS PRINCIPAUX

Benedict Chesapeake

2 Petite Crabcakes & Poached *Eggs | Croissant
Hollandaise | Fingerling Potatoes | Salade

Benedict Parisian

Parisian Ham | Two Poached *Eggs | Croissant
Hollandaise | Salade | Fingerling Potatoes

Moules à la Crème Citronnée et Frites *GF*

White Wine Steamed Mussels | Garlic-Shallots
Lemon Butter | Parsley | Frites

Risotto Louisiane *GF*

Crayfish & Blackened Prawn Risotto
Pepper | Onion | Celery | Tomato | Coriander | Parsley

Saumon au Crabe *GF*

Faroe Island *Salmon Filet | Crab Gratin
Beurre Blanc | Haricots Verts | Fingerling Potatoes

Poulet Roti aux Herbes *GF*

Roasted Lemon-Tarragon Chicken Breast
Chicken Jus | Fingerling Potatoes | Haricots Verts

Burger Classique

Smith Meadows Farm VA Angus *Beef
Tillamook Cheddar | Bacon | Dijonnaise | Pickles
Arugula | Confit Tomato | Frites | Salade

Filet Mignon et Frites *GF*

Chef's Cut *Filet Medallions
Bastille's Steak Sauce | Frites | Salade

Risotto à l'Asperge Verte *GF|VG*

Carnaroli Rice | Asparagus | Lemon Butter | Chives
Asparagus Coulis | Crispy Parmesan

May 10, 2026 | 11 am - 2:30 pm

Three Courses | \$69 pp++

Optional Premium Wine Pairing - \$35 pp

Choose

1 Hors d'Oeuvres - 1 Plats - 1 Dessert

Taxes & Gratuities Not Included | Dine In Only

No Sharing & No Discounts on Prix Fixe

A La Carte Not Available

Menu Valid Sunday May 10, 2026 Only

First Bread Basket with Salted Butter is Complimentary - Additional Baskets \$3 ea

Requests for changes to a dish or substitutions on a dish will be subject to a +\$3 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.