

DINNER

Hors d'Oeuvres

POTATO & REBLOCHON TART <i>Bacon &amp; Onions</i> 12.50	PARMESAN GNOCCHI <i>Braised Pork &amp; Root Vegetables</i> 15.50	MOULES MARINIÈRES <i>Garlic &amp; Parsley</i> 12.50 / 19.50
WILD BURGUNDY SNAILS EN CROÛTE <i>Chervil-Garlic Butter</i> 13.50	CARPACCIO OF YELLOWFIN TUNA <i>Shaved Fennel &amp; Ratatouille Vinaigrette</i> 14.50	STEAK TARTARE <i>Parmesan Tuille &amp; Country Toast</i> 14.50 / 20.50
BASKET OF GOUGERES <i>for the Table</i> 8.50 / 11.50	VEAL BOUDIN BLANC <i>Pickled Vegetables &amp; Mustard-Raisin Emulsion</i> 15.50	FOIE GRAS TERRINE <i>Kumquat Confit &amp; Almond Chutney</i> 25.00
PETIT PLATEAU <i>(for 2-4 Persons)</i> <i>Lobster, Little-Neck Clams, Oysters, Shrimp, Smoked Salmon Mousse, Ceviche, Crab and Day Boat Selections</i> 68.00	Fruits de Mer OYSTERS & CLAMS IN THE HALF SHELL P/A	GRAND PLATEAU <i>(for 5-8 Persons)</i> <i>Lobster, Little-Neck Clams, Oysters, Shrimp, Smoked Salmon Mousse, Ceviche, Crab and Day Boat Selections</i> 98.00

PETITE 24.00 <i>(for 1-3 Persons)</i>	Fondues	GRANDE 40.00 <i>(for 4-6 Persons)</i>
CLASSIC SWISS • ARTISANAL BLEND • STILTON & SAUTERNES • FONDUES DU JOUR		
LES BAIGNEUSES		
<i>Air-Dried Beef</i> • <i>Fingerling Potatoes</i> • <i>Kielbasa</i> • <i>Crudités</i> • <i>Beef Tips</i> • <i>Apples</i> 6.50      4.50      5.50      4.50      10.50      3.50		

Soupes

SOUPE DU JOUR <i>from the Market</i> P/A	FISH SOUP <i>Rouille &amp; Croutons</i> 9.50
ONION SOUP ARTISANAL <i>Three Onions &amp; Three Cheeses</i> 10.50	

Salades

ORGANIC MESCLUN <i>with Herb Vinaigrette</i> 9.00	BEET SALAD <i>Endive, Walnuts &amp; Goat Cheese</i> 13.50 / 16.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons &amp; Poached Egg</i> 13.50	

Assiette de Charcuterie et Fromages

*Assorted Cured Meats & Seasonal Cheeses, Mustard Fruit*  
FOR THE TABLE 35.00 / 50.00

Plâts Principaux

SAUTÉED SKATE WING <i>Blood Orange Grenoble &amp; Cauliflower</i> 21.50	PUMPKIN RISOTTO <i>Wild Mushrooms &amp; Truffle Essence</i> 19.50
FISH & FRITES <i>Coleslaw &amp; Classic Tartar Sauce</i> 21.50	CHICKEN COOKED UNDER A BRICK <i>Root Vegetables, Pommes Purée &amp; Sweet Garlic Jus</i> 23.50
ROASTED CHATHAM BAY COD <i>"Paella Rice," Chorizo &amp; Romesco</i> 25.50	DUCK BOURGUIGNONNE <i>A la Grand-Mère &amp; Chestnut Pappardelle</i> 24.50
ORGANIC TROUT <i>Green Bean Amandine &amp; Herb Butter</i> 25.50	PRIME HANGER STEAK FRITES 25.50 <i>or with Filet 35.50</i>
FISH DU JOUR <i>from our Day Boats</i> P/A	GRILLED NIMAN RANCH PORK CHOP <i>Mustard Spätzle, Winter Greens &amp; Dry Fruit Chutney</i> 26.50

Plâts du Jour

Monday • SEA BASS EN PAPILOTE 25.50
Tuesday • STEAK AU POIVRE 28.50
Wednesday • DOVER SOLE P/A
Thursday • RABBIT AU RIESLING 24.50
Friday • BOUILLABAISSÉ 25.50
Saturday • CASSOLET TOULOUSE 21.50
Sunday ROASTED LEG OF LAMB 23.50

Prix Fixe

SOUPE DU JOUR <i>or</i> MESCLUN SALAD <i>or</i> BEET SALAD
•
PUMPKIN RISOTTO <i>or</i> PRIME HANGER STEAK
•
ARTISANAL CHEESECAKE <i>or</i> FROMAGES DU JOUR <i>or</i> WARM CHOCOLATE SOUFFLÉ CAKE 35.00

Accompagnements

POMMES FRITES	\$6.50
MACARONI AND CHEESE	\$9.50
GLAZED VEGETABLES	\$6.50
SPINACH GRATIN WITH PARMESAN	\$7.50
POMMES PURÉE	\$6.50

LUNCH • BRUNCH • PRIX FIXE • DINNER • LATE NIGHT
Monday - Friday      Saturday - Sunday      \$25.00 & \$35.00      Nightly      Petits Plâts