

Starters

PATE DE CAMPAGNE

Homemade House Pate with Pork, Mustard,
Cherry Chutney, and Pickles

MOULES FRITES

Mussels Steamed with Garlic, White Wine, Thyme, Fries

ESCARGOT

Fricassee of Escargots Sautéed in Garlic Herb Butter
and Wild Mushrooms

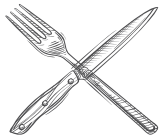
CHEVRE CREPES

Rolled and Seared Crispy and served atop a Roasted Garlic
Cream, Arugula and Roasted Tomatoes

PRIME STEAK TARTARE

Grain Mustard, Capers, Black Pepper Potato Crisp

PLATS DU JOUR



- MONDAY -

SEARED SEA BASS

Pan Seared with Lemon, Brown Butter and
Capers served with Roasted Potatoes

- TUESDAY -

RACK OF LAMB

Turnip Puree, Baby Vegetables,
Rosemary Jus

- WEDNESDAY -

SLOW COOKED DUCK BREAST

Seasonal Fruit Chutney, Orange Confit,
and Duck Confit Croustillant

- THURSDAY -

CREPES CORDON BLEU

Chicken, Ham, Swiss and Topped with
Arugula, Cherry Tomatoes and
Black Pepper Dressing

- FRIDAY -

CROQUE MONSIEUR & MADAME

Baked Ham Sandwich with Emmental Cheese,
Bechamel Cream, and Egg

- SATURDAY -

COQ AU VIN

Slow Cooked Chicken in Red Wine Jus,
Roasted Brussel Sprouts and Potato Puree

- SUNDAY -

SHORT RIB BOURGUIGNON

Braised Beef Short Ribs with Root
Vegetables, Roasted Potatoes and
Morel Mushrooms

Soups & Salads

LOBSTER BISQUE

Tarragon Chantilly

SOUPE A L'OIGNON

Caramelized Onions, French Cheeses, Brioche

ENDIVE SALAD WITH ROASTED BEETS

Walnuts and Port Wine Vinaigrette

FRISÉE & ROASTED BEET SALAD

Frisee Lettuce Salad, Crispy Pork Belly, Poached Egg,
Pickled Shallots and Parmesan

From the Baker's Oven

CROISSANT

Plain, Chocolate, Nutella, Almond

BRIOCHE

Miniature Braids

SAVORY LOAF FOCACCIA

Roasted Tomato Garlic or Rosemary Parmesan

MADELEINES OF THE DAY

DEMI BAGUETTE

SOURDOUGH LOAF

FOUGASSE OF THE DAY

Entrées

STEAK FRITES

Maitre d'Butter or Bearnaise Sauce

TROUT GRENOBLOISE

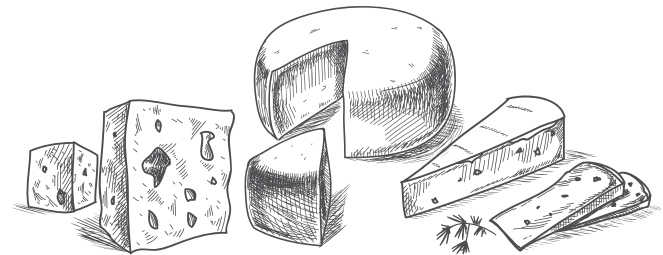
Pinapple, Caper, Parsley

ROASTED CHICKEN

Creamy Dijon Jus with Glazed Baby Carrots and Potatoes Gratin

WILD MUSHROOM TART

Wild Mushroom Tarte with Asparagus and Leeks, Roasted Garlic Aioli



CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTIONS

CHOOSE 3

CHEESE

BRIE

CANTAL

PORT SALUT

CHOOSE 5

CHARCUTERIE

JAMON DE BAYONNE

SAUCISSON

PORK RILLETTE

ASSIETTE DE FROMAGES

Chef's Selection of Cheese
with a glass of Port Wine

Sandwiches

All Sandwiches served with
Vine Ripened Tomato, Lettuce & Your Choice of Dressing

HAM AND CHEESE BAGUETTE SANDWICH

TUNA SALAD BAGUETTE SANDWICH

BRIE BAGUETTE SANDWICH

"LE FRANÇAISE" BURGER

Morbier Cheese, Caramelized Onions, Pepper Bacon, Arugula

Beverages

Cafe American.....\$XX

Espresso.....\$XX

Cappuccino.....\$XX

Iced Tea/Coffee.....\$XX

Sweet Teas.....\$XX

Hot Chocolate.....\$XX

Orange Juice / Grapefruit.....\$XX