

Diner à la Carte

First Course

- Le Saumon 10.
*Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, Capers and
- Le Tartare de Thon 11
*Hand Cut Ahi Tuna steak, seasoned in the classic French "Tartare" way (shallots, chives, etc)
- Les Escargots 11.
Baked Snails (6) with Garlic and Parsley Butter and Tomato concassée
- La Crêpe au Crabe 11.
Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese
- La Salade de Coquilles Saint-Jacques aux Truffes 16.
Salad of pan seared Sea Scallop on mixed Greens, crispy Potatoes, Truffle vinaigrette
- La Gourmandise de Bœuf 16.
*Thinly sliced seared Beef Tenderloin, mixed green Salad, Walnut Oil and Sherry vinegar with walnut and Gorgonzola pieces
- Le Foie Gras 25.
*Pan seared Fresh Duck Liver with caramelized White Peach, Port Wine sauce

Main Course

Served with complimentary Soup or Salad

- Les Légumes 24.
Grilled and "confit" Vegetables selection of the day , Tomato Coulis
- Le Saumon sauvage 27
*Poached Filet of Fresh wild caught Salmon with fresh herbs, Lemon and Capers Butter Sauce
- Les Coquilles Saint-Jacques 28.
Pan seared Diver Sea Scallops, Champagne Sauce with touch of Saffron, served with tiny green Lentils
- Le Crabe 30.
Pan seared Local Jumbo Lump Crab Cake (almost no binder), Sauce "Beurre Blanc"
- Le Bar 36.
Fresh Filet of wild caught Sea Bass, jumbo lump Crabmeat, sautéed Spinach, Champagne Sauce
- Le Homard 35.
2 Lobster Tails poached in Olive Oil, Shallot "Beurre Blanc" Sauce
- La Sole 40.
Pan seared classic Dover Sole Meuniere (brown Butter) Chef's boned for your convenience
- Le Foie de Veau 26.
*Sautéed calf's liver, and Onion marmelade
- Le Porc 28.
*Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Dried Cherries Port wine sauce
- Le Canard 30.
*Seared boneless Breast of Duck, white Peach, Green Peppercorn and Orange Zest Sauce
- Le Steak au Poivre 34.
*Pepper crusted Beef Tenderloin, deglazed with Cognac and demi-glace
- Le Filet grillé Sauce Roquefort 34.
*Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce
- Le Tournedos Rossini 42.
*Grilled Beef Tenderloin, topped with fresh "Foie Gras, Port Wine reduction Sauce"
- Le Carré d'Agneau, son Jus parfumé aux Herbes de Provence 40.
*Classic Rack of Lamb (Domestic-Colorado) roasted, served with its own Juice (25 Minutes)