

## Lunch à la Carte

•Le Saumon cru 12.

\*Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, Capers and Chives

•Le Thon 12.

\*Hand Cut Ahi Tuna steak, seasoned in the classic French “Tartare” way (shallots, chives, etc), crispy Potatoes

•Les Escargots 12.

Baked Snails (6) with Garlic and Parsley Butter and Tomato concassée

•Le Foie de veau 12.

\*Sautéed calf’s liver, and Onion marmalade, Port Wine Sauce

•La Crêpe au Crabe 12.50

Thin French “Crêpe” stuffed with Lump Crab meat, Béchamel with Swiss cheese

•Le Filet de Saumon 13.

\*Poached Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce

•Le Suprême de Volaille 12.

\*Sautéed boneless Breast of Chicken, Pommery Mustard Sauce

• La Salade de Poulet aigre-douce 13.

Salad of tender Greens, dried Cherries, Walnuts, Gorgonzola pieces, topped with diced grilled Chicken, Apple julienne, Shallots, Sherry Vinegar and Walnut Oil Vinaigrette

•Le Porc 13.

\*Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Dried Cherries Port wine sauce

•La Gourmandise de Bœuf 14.

\*Thinly sliced seared Beef Tenderloin, tender green Salad, Walnut Oil and Sherry vinegar with walnut and Gorgonzola pieces

•Les Coquilles Saint-Jacques 14.

Pan seared Sea Scallops over tiny French green Lentils, Champagne Sauce with touch of Saffron

•La Salade de Coquilles Saint-Jacques aux Truffes 15.

Salad of pan seared Sea Scallop on tender Greens and crispy Potatoes, Truffle vinaigrette

•Le Crabe 16.

Pan seared Local Jumbo Lump Crab Cake (almost no binder), Sauce “Beurre Blanc”

•Le Homard 18.

Maine Lobster Tail poached in Olive on tender Baby Greens, crispy Potatoes, Truffle vinaigrette

•Le Steak au Poivre 16.

\*Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demi-glace

•Le Filet grillé Sauce Roquefort 16.

\*Petite Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce

•Le Foie Gras 25.

\*Pan seared Fresh Duck Liver served with crispy Potatoes, Port Wine sauce

•Le Duo Gourmand 26

\*Twin Filets of Beef Tenderloin, one Peppercorn crusted, Cognac and demi-glace sauce, the other with blue Cheese Port wine Cream sauce

•Les Légumes 15.

Grilled and “confit” Vegetables selection of the day , Tomato Coulis

***Our Luncheon Plates are served with a complimentary Soup or Salad***

20% Gratuity will be added for Tables of 8 or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness,