

~ A La Carte ~

Pour Commencer

Seasonal Soup of the day or our Signature Mountain-Style French Onion Soup	\$7
Les Escargots 6 baked Snails, tomato concassée, garlic & parsley butter	\$13
Le Foie Gras Pan seared Duck liver*, Port wine sauce & caramelized poached peach	\$27
Le Thon Hand cut Ahi Tuna Tartare*, seared Tuna & ginger vinaigrette	\$13
Le Saumon Cru Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives	\$12
Salade Verte House salad, grapes & Traditional Dijon vinaigrette	\$7
Salade Végétarienne Belgian Endive, Avocado, Heirloom Tomato, Asparagus tips, Du Puy Lentils & Sherry Vinaigrette	\$13
Coquilles Saint-Jacques aux Truffes Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette	\$19
Boudin Blanc aux pommes White Poultry Sausage, Apple Chutney & Port wine sauce	\$13
La Crêpe au Crabe French "Crêpe" filled with Lump Crab meat, Béchamel & Swiss cheese	\$14
Classic Tartare de Boeuf Classic hand cut Beef Tartare*	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Our entrées plates are served with a complimentary Soup or Salad

Côté Mer...

Le Crabe	\$33
2 Baked local Jumbo Lump Crab cake & shallot Beurre Blanc sauce	
Les Coquilles Saint-Jacques	\$34
Pan seared Diver Sea Scallops, Du Puy Lentils, Champagne Saffron sauce	
Le Saumon	\$30
Poached Scottish Salmon*, sautéed spinach, fresh herbs & lemon, capers Beurre Blanc sauce	
Le Homard	\$39
2 Maine Lobster tail poached in Olive oil & Shallot Beurre Blanc sauce	
La Sole de Hollande	\$48
Pan seared classic boneless Dover Sole Meuniere	

Côté Terre...

Le Veau à la Normande	\$34
Prime Veal Scallopini, sautéed spinach & Calvados Mushroom cream sauce	
Foie de Veau	\$28
Sautéed Calf's liver*, onion marmelade, Port wine sauce	
Le Cochon	\$30
Roasted Pork Tenderloin*, Apples chutney, Port wine demi-glace	
Le Carré d'Agneau - Cooked to order, please allow 25 minutes	\$48
Roasted Rack of Lamb* au jus, Du Puy Lentils & Heirloom Tomatoes	
Steak au Poivre	\$39
Beef Tenderloin*, deglazed with Cognac & peppercorn demi-glace	
Filet Grillé Sauce Roquefort	\$39
Beef Tenderloin*, Roquefort cream Sauce	
Le Tournedos Rossini	\$56
Grilled Beef Tenderloin*, topped with 2oz of fresh Foie Gras & Truffle Port wine sauce	
Le Trio Gourmand	\$60
Prime Beef tenderloin* au poivre, Baked local Jumbo Lump Crab cake & Shallot Beurre Blanc Maine Lobster tail & Truffle vinaigrette	
Le Magret de Canard	\$37
Seared Duck Magret*, caramelized white peach, Foie Gras & Port wine sauce	
Napoléon de Légumes Grillés	\$24
Portabella mushroom, asparagus, spinach, zucchini, Heirloom tomato, fresh mozzarella & sherry vinaigrette	

20% gratuity will be added for party of 8 or more

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~ Menu Dégustation ~

80 per person

Add on wine pairing for +55

Tasting menu require the participation of the entire table

Price of set menu does not include tax & gratuity

Coquille Saint-Jacques et Homard

Diver Sea Scallop, Maine Lobster tail & Truffle vinaigrette



Magret de Canard & Foie Gras

Magret Duck breast* with seared Foie Gras, caramelized white peach & Port reduction



Trou Normand

Champagne Rosé sorbet



Choice of

La Sole de Hollande

Pan seared classic boneless Dover Sole Meuniere

Trio du Gourmand

Prime Beef tenderloin* au poivre, Veal tenderloin* & mushroom Calvados cream sauce, Lamb chop* au jus



Choice of

L'Assiette de Fromage

Petit Basque, Saint-André & Fourme d'Ambert

La Symphonie

Mini Grand Marnier Soufflé, Lemon Mousse, Molten Chocolat cake, Tiramisu

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