

~ A La Carte ~

Our Luncheon plates are served with a complimentary Soup or Salad

Côte Mer...

Le Thon	\$15
Hand cut Ahi Tuna Tartare*, seared Tuna, crispy potatoes & ginger vinaigrette	
Le Saumon Cru	\$16
Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives	
Salade de Coquilles Saint-Jacques aux Truffles	\$18
Pan seared Diver Sea Scallops, tender green, crispy potatoes & Truffle vinaigrette	
La Crêpe au Crabe	\$16
French "Crêpe" filled with Lump Crab meat, Béchamel & Swiss cheese	
Le Crabe	\$18
Baked local Jumbo Lump Crab cake & shallot Beurre Blanc sauce	
Les Coquilles Saint-Jacques	\$18
Pan seared Diver Sea Scallops, Du Puy Lentils, Champagne Saffron sauce	
Le Saumon - Choose one preparation	\$16
Poached Scottish Salmon*, sautéed spinach, Du Puy lentils, fresh herbs & lemon, capers butter sauce Grilled Scottish Salmon*, sautéed spinach, crispy potatoes & our Heart healthy sauce with Heirloom tomatoes	
Le Homard	\$21
Maine Lobster tail poached in Olive oil, crispy potatoes & baby greens Shallot Beurre Blanc sauce OR Truffle vinaigrette	
Le Bar & le Crabe - Upon availability	\$26
Seared Sea Bass, Lump crab meat, spinach & Saffron Champagne sauce	

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

Côté Terre...

Les Escargots	\$14
6 baked Snails, tomato concassée, garlic & parsley butter	
Le Foie Gras	\$27
Pan seared Duck liver*, Port wine sauce & caramelized poached peach	
Salade de Poulet Aigre-Douce	\$13
Grilled chicken, Fourme d'Ambert cheese, tender greens & Sherry vinaigrette	
La Gourmandise de Boeuf	\$17
Seared Prime Beef Tenderloin*, tender greens, Heirloom tomatoes & Sherry walnut dressing	
Suprême de Volaille	\$15
Pan seared Chicken Breast & Pommery Mustard sauce	
Foie de Veau	\$14
Sautéed Calf's liver*, onion marmelade, Port wine sauce	
Le Cochon	\$15
Roasted Pork Tenderloin*, Apples chutney, Port wine demi-glace	
L'Agneau	\$26
Merguez & Lamb rack* au jus, Du Puy Lentils & Heirloom Tomatoes	
Steak au Poivre	\$20
5oz Beef Tenderloin*, deglazed with Cognac & peppercorn demi-glace	
Filet Grillé Sauce Roquefort	\$20
5oz Beef Tenderloin*, Roquefort cream Sauce	
Duo Gourmand	\$31
Twin 5oz Beef Tenderloin*, Peppercorn demi-glace & Roquefort cream sauce	
Salade Végétarienne	\$13
Belgian Endive, Avocado, Heirloom Tomato, Asparagus tips, Du Puy Lentils & Sherry Vinaigrette	

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

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Gourmandises du Jour...

Crème Brûlée à la Vanille

Served with fresh berries

\$7.5

Charlotte au Citron

Light lemon mousse, thin almond crust & fresh raspberry coulee

\$8

Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

\$8.5

Pêche Pochée

Poached white peach with Crème Anglaise & Raspberry Coulis

\$9

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

\$8.5

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

\$8

Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

\$7.5

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

\$6

Café Gourmand

Espresso or Cappuccino, Tiramisu, Chocolate molten & Vanilla Ice Cream

\$12

L'Assiette de Fromages

3 Cheeses of the day, dry fruits & nuts

\$12