

BAR BISTRO MENU

SALADE VERTE 7

Tender Greens, Sliced Grapes, light Dijon Vinaigrette

LA SOUPE DU JOUR 7

Soup of the Day

LA SOUPE À L'OIGNON 7

Signature "mountain-style" French onion soup

L'ASSIETTE DES FROMAGES 13

Cheese selection, dry Fruits & Nuts, mixed greens

LA SALADE VÉGÉTARIENNE 12

Salad of Lentils, Belgium Endive, Avocado, heirloom Tomato, Asparagus, Sherry Vinaigrette

BOUDIN BLANC AUX POMMES 13

White Poultry Sausage, served over Apple chutney, Port wine sauce

LE CARPACCIO DE SAUMON 12

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

CREVETTES AU GRATIN 16

Wild Pink Shrimps*, Orzo Risotto, Vegetable Medley, Parmesan Velouté

LA SALADE DE POULET AIGRE-DOUCE 13

Salad of tender Greens, dried Cherries, Walnuts, Fourme d'Ambert pieces, topped with sliced grilled Chicken, Apple julienne, Shallots, Sherry vinegar and Walnut Oil Vinaigrette

LE CRÊPE AU CRABE 13

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

LE THON 13

Sashimi-grade Ahi Tuna* prepared 2 ways: Classic Tartare and seared slices, Ginger Vinaigrette

LES ESCARGOTS 11

Baked Snails (4) with Garlic and Parsley Butter and Tomato concassée

L'ESCALOPE DE VEAU NORMANDE 17

Prime Veal Scallopini, sautéed spinach, Calvados Mushroom Cream Sauce

LE SAUMON 14

Grilled fresh filet of Scottish Salmon*, Orzo risotto, Champagne saffron sauce

LA SALADE DE COQUILLES SAINT-JACQUES 17

Pan seared Sea Scallops*, tender Greens and crispy Potatoes, Truffle vinaigrette

LE CRABE 17

Pan seared Local Jumbo Lump Crab Cake (almost no binder), Beurre blanc

LE HOMARD 19

Maine Lobster Tail poached in Olive oil, Crispy Potatoes, Beurre blanc

LE BOEUF 19

5 oz. Grilled Petite Beef Tenderloin*, Crispy Potatoes

Choice of sauce:

Cognac Peppercorn, Roquefort, or Classic Béarnaise

LA GOURMANDISE DE BOEUF 18

Seared Beef tenderloin*, mixed Greens, Heirloom Tomato, Cherries, Gorgonzola, Sherry Walnut Vinaigrette, candied almonds

SUPRÊME DE POULET À LA GRENOBLOISE 14

Pan Seared Chicken Scallopini, Sautéed Vegetables, Served with a sauce of browned butter, capers, parsley, and lemon (Southern France)

LE FOIE GRAS 26

Pan seared Fresh Duck Liver with caramelized White Peach, Port Wine sauce

L'AGNEAU 19

Duo of grilled lamb loin* and Merguez sausage, Au jus, lentils, heirloom tomatoes, spinach

HUÎTRES DE BELON (when available) - Market Price

Half-dozen of Belon oysters, French-born, cultivated from the deep cold waters off the coast of Maine, yielding one of the freshest and cleanest tasting oysters

LE PETIT Tournedos Rossini 29

Grilled petite beef tenderloin* (4 oz.), topped with fresh "Foie Gras" (2.5 oz.), Truffle port wine reduction sauce

This menu is *exclusive* to the bar or terrace only on a first-come, first-serve basis. No plate splitting as your waiter will be happy to bring extra plates upon request. This menu is available daily from 5pm until closing, except on major holidays and special private events.

*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s).