

À LA CARTE APPETIZERS

LA SOUPE À L'OIGNON 7

Purée "Mountain-Style" French onion soup

LA SOUPE DU JOUR 7

Soup of the day

SALADE VERTE 7

House Salad ~ Light Traditional Dijon Vinaigrette, sliced grapes

LE FOIE GRAS 27

**Pan seared Fresh Duck Liver*, Caramelized White Peach,
Port Wine sauce*

LE THON 13

**Hand Cut Ahi Tuna* (sashimi grade) prepared two ways:
Classic Tartare & Seared Carpaccio slices
Ginger Vinaigrette*

LE SALADE VÉGÉTARIENNE 13

*Salad of tiny green Lentils, Belgian Endive, Avocado,
Heirloom Tomato, Asparagus tips,
Sherry Vinegar and Walnut oil Vinaigrette*

LES ESCARGOTS 13

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

LA CRÊPE AU CRABE 14

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

BOUDIN BLANC AUX POMMES 13

*White Poultry Sausage,
Served over Apple Chutney, Port Wine Sauce*

LA SALADE DE COQUILLES SAINT-JACQUES AUX TRUFFES 19

*Salad of pan seared Diver Sea Scallops,
Crispy Potatoes, Truffle vinaigrette*

LE SAUMON CRU 12

Thinly sliced raw Salmon,
Lemon juice, Olive oil, Capers and Shallots*

 heart-healthy; low sodium & cholesterol

 vegan

 gluten-free

**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)*

À LA CARTE ENTRÉES

Served with a complimentary choice of Onion Soup, Soup of the Day, or House Salad

LE SAUMON D'ECOSSE 30

Poached filet of fresh Scottish salmon* with fresh herbs, lemon and capers butter sauce

LES COQUILLES SAINT-JACQUES 34

Pan seared diver sea scallops, Champagne sauce with a touch of saffron, served with tiny green lentils

LE CRABE 33

Pan seared local Jumbo Lump crab cake (almost no binder), Sauce "Beurre Blanc"

LE HOMARD 39

Two lobster tails poached in olive oil, shallot "Beurre Blanc" sauce

LA SOLE DE HOLLANDE 48

Pan seared classic Dover Sole Meuniere (brown butter) Chef's deboned for your convenience

LE FOIE DE VEAU 28

Sautéed calf's liver*, Shallots and Port wine reduction

LE PORC 30

Grilled Berkshire pork tenderloin*, apple chutney, crispy potatoes, dried cherries port wine sauce

L'ASSIETTE VÉGÉTARIENNE 26

Seasonal roasted vegetables (Please ask your Waiter for Chef's preparation)

VEAU À LA NORMANDE 34

Prime Veal Scallopini*, sautéed spinach, Calvados Mushroom Cream Sauce

LE MAGRET DE CANARD 37

Seared duck magret*, caramelized white peach, Foie gras and port wine sauce

LE STEAK AU POIVRE 39

Pepper crusted beef tenderloin*, deglazed with cognac and demi-glace

FILET GRILLÉ SAUCE ROQUEFORT 39

Beef tenderloin, Blue cheese and port wine cream sauce

LE TOURNEDOS ROSSINI 56

Grilled beef tenderloin*, topped with fresh "Foie Gras" (2oz.), Truffle port wine reduction sauce

LE CARRÉ D'AGNEAU, SON JUS PARFUMÉ AUX HERBES DE PROVENCE 48

Classic rack of lamb* (Domestic - Colorado) roasted, lentils, heirloom tomatoes, served with its own Juice (25 Minutes)

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 vegan

 gluten-free

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