



HORS D'OEUVRES

Escargots, garlic-parsley butter 12

Smoked duck crostini, minted peas 14

Country pate 9 **Duck rillettes** 9 **Saucisson** 8

Charcuterie Platter, combo of above three 25

Duck foie gras terrine, pear, brioche toast 24

Seared Foie Gras, almond crusted,
bulgur-lentil salad, sherry dressing 26

Fromage, cheese board 9/15/18

SOUPES ET SALADES

Soup of the day 8

French onion soup gratinee 10

Butter lettuce salad, fennel, tomato 8

Endive, arugula, beets, pear, blue, walnuts 14

Goat cheese, lettuce, crostini, fig jam 14

VOLAILLES

Served with choice of one side

Canard confit, duck leg, mustard sauce 25

Coq au vin, organic chicken leg in red wine 25

Poulet, Chicken breast, roasted garlic, lemon, 26

Magret, duck breast, green peppercorn 29

Lapin moutarde, braised rabbit, Dijon mustrd 32

SIDES 7

Mashed potatoes, French fries, fingerling,
green beans, spinach, zucchinis, ratatouille

POISSONS ET FRUITS DE MER

Prince Edward Island black mussels,

Mariniere: white wine, shallots, garlic 14/25

Provencale: plus tomato, herbs, anis 16/26

Poulette: plus cream, garlic 16/26

Safran: plus cream, saffron 18/28

Crispy calamari, **crayfish**, aioli 15

Idaho trout, lemon butter,
Green beans, almonds 25

Salmon fillet, beurre blanc, spinach 25

Bouillabaisse, fish and seafood
in a seafood broth, fennel, saffron 29

MENU DU JOUR prix fixe

Black board (3 courses) 39

VIANDES

Served with tomato and French fries

Merguez, 3 lamb sausages, 25

New Zealand Lamb chops, 27/36

Lamb mix, 2 chops and 1 merguez, 32

Filet mignon, 8oz. "au poivre" sauce 39

Hanger steak, 8oz, confit shalots,
red wine reduction, 36

Split main course fee 3,

corkage fee 25

20% service added to parties of 6 or more

We accept cash, Visa, MC, Amex, discover