

A La Carte Menu

Appetizers

Soupe aux Oignons Gratinee 10
French Onion Soup with Swiss Cheese

Escargots de Bourgogne
Snails with Traditional Garlic Butter, off the Shell 12

Salade de Saison
Beets and Goat Cheese salad on a bed of Greens 11

Ravioli aux Epinard et Fromage
Spinach Ricotta Mushroom, Sage Evoo 12

Mousse de Canard
Duck Mousse Pate, Cornichons, Toast Points 12

Entrees

Filet de Boeuf Poele
Pan Seared Black Angus Filet Mignon, Caramelized Onions, Gorgonzola Butter 34

Carre d'Agneau aux Herbes de Provence
Roast Rack of Imported Lamb with Herbs de Provence, Pan Jus 32

Filet de Cabillaud a la Chair de Crabe 30
Maine Cod Filet, Crab Meat, Tarragon Beurre Blanc

Filet de Sole Farci
Baked Sole Filet, Crab & Scallop Stuffing 29

Poitrine de Canard au Poivre
Long Island Duck Breast, Green Peppercorn Brandy Sauce 31

Aile de Poulet Ail et Herbes
Free Range Bell & Evans Chicken Breast, Garlic & Herbs 27

Cote de Porc Bacon et Sirop d.Erable
14oz Pork Chop, Maple Bacon Chutney 27

Desserts 9.00 Soufflés 11.00 Please order with Entrée

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions