

FRUITS DE MER
seafood

Oysters 4.50 EACH
THREE PIECES MINIMUM

Island Creek, MA
Puffer, MA
Shigoku, WA

Poached Shrimp, Court Bouillon
16.00 FOUR PIECES

Steamed Razor Clams
Celery, Espelette Pepper
18.00

Gooseneck Barnacles
Aioli
26.00

Plateau
12 Oysters, Poached Shrimp, Razor Clams,
Gooseneck Barnacles 88.00

PETITS PLATS
small plates

Oeufs Mayonnaise
2.50 EACH

Trout Roe Tartlet
7.00 EACH

Smoked Haddock Rémoulade
Potato Chips
12.00

Potato and Leek Croquettes
Sour Cream and Onion Dip
8.50

Lobster Bisque
Pernod Cream
8.50

Epoisses Toast
13.50

appetizers

Butter Lettuce Salad
Fines Herbes, Radishes
14.00

Endive and Apple Salad
Walnut, Fromage Fourme d'Ambert
16.50

Foie Gras Confit
Poached Pear, Huckleberry, Brioche
26.00

Chicken Liver Terrine
Apple Compote, Brioche
16.00

Steak Tartare
Egg Yolk, Pissaladière Lavash
22.00

Seafood Sausage
Pine Nuts, Beurre Rosé
20.00

Escargots Bordelaise
Mushroom Duxelles, Garlic, Parsley
20.00

Glazed Veal Sweetbreads
Spinach, Soubise, Sauce Grenobloise
22.00

PLATS DE RESISTANCE
main courses

Gulf Flounder Gratinée
Shrimp Cream
36.00

Arctic Char Amandine
Haricots Verts, Sunchoke
Beurre Noisette
38.00

Braised Rabbit Leg
Saucisse Chipolata, Pommes Pureé, Dandelion
32.00

Quail à la Chasseur
Mushrooms, Cabbage, Vin Jaune
38.00

Fried Chicken à l'Anglaise
Homemade Ham, Gruyère, Mushrooms,
Sauce Suprême
32.00

Hamburger
Fully Dressed with Frites
22.00

Steak Frites
12oz. Prime Beef Ribeye,
Sauce Choron, Herb Jus
56.00

Vegetables à la Provençal
Squash, Carrots, Fennel, Tomato
26.00

GARNITURES
sides

Haricots Verts
9.00

Grilled Gem Lettuces
Sauce Ravigote
9.00

Pommes Frites
Aioli
8.00

Pommes Purée
8.50

DESSERTS
desserts

Warm Banana Crêpe
Rum Raisin Ice Cream, Cinnamon Streusel
14.00

Gâteau Marjolaine
Hazelnut, Praline, Crème Anglaise
15.50

Tarte au Chocolat
Mint Sherbet
14.50

Marzipan and Cherry Ice Cream
Almond Tuile
8.50

Palmier Ice Cream
Calvados Caramel
8.50

Lemon Sorbet
7.00