

FRUITS DE MER

seafood

Oysters 4.50 EACH
THREE PIECES MINIMUM
St. Simone, NB
Shigoku, WA

Smoked Haddock Rémoulade
12.00

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,
Haddock Rémoulade, Razor Clams,
Gooseneck Barnacles
95.00

PETITS PLATS

small plates

Oeufs Mayonnaise
2.50 EACH

Trout Roe Tartlet
7.00 EACH

Pickled Herring Tartine
Egg Salad, Horseradish
7.50 EACH

Bayonne Ham
8.50

Potato and Leek Croquettes
Sour Cream and Onion Dip
8.50

Lobster Bisque
Pernod Cream
8.50

Epoisses Toast
13.50

HORS D'ŒUVRES

appetizers

Butter Lettuce Salad
Fines Herbes, Radishes
14.00

Heirloom Tomato Salad
Goat Cheese, Tarragon, Breadcrumbs
18.00

Foie Gras Confit
Peach Mustard, Watercress, Brioche
26.00

Chicken Liver Terrine
Apple Compote, Brioche
16.00

Pâté de Campagne
Whole Grain Mustard, Cornichons
18.00

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

Bread available upon request

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

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

Quail à la Chasseur
Mushrooms, Cabbage, Vin Jaune
38.00

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

A 20% charge will be added to your bill in lieu of gratuity. It allows us to distribute that amount more evenly among our entire staff, and to include our dishwashers and cooks who have contributed to your meal. If you have any questions, please ask to speak to one of our managers and we would be happy to provide more detail.

GARNITURES

sides

Haricots Verts
9.00

Grilled Gem Lettuces
Sauce Ravigote
9.00

Pommes Frites
Aioli
8.00

Pommes Purée
8.50

DESSERTS

desserts

Île Flottante
Apple, Pistachio
13.00

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