

Dinner Menu

En Aperitif

Marcona Almonds, Sel gris ~ 5

Marinated Mixed Olives, Herbes de Provence ~ 5

Medjool Dates, Blue cheese filled ~ 6

Trio: All three above ~ 13

Les Soupes

Soupe du jour (GF)

cup 5 ~ bowl 7

Soupe a l'Oignon ~ 8

Onion soup, crouton and gruyère in beef broth

Les Belles du Jardin

Salade Caesar ~ 8

Romaine, anchovy, croutons, parmesan and caesar dressing

L'Endive au Bleu ~ 9

Belgian endive, apple, walnut, blue cheese dressing

Salade de Chèvre Chaud ~ 10

Warm laura chenel's goat cheese, assorted lettuces, vinaigrette

Les Petits Plats

Saumon fume ~ 13

Smoked salmon, buckwheat crepe, poached leeks, sauce gribiche, lemon

Moules Marinières ou Hannah ~ 12

Prince Edward Island blue mussels in white wine, onion, garlic and parsley **or** Pernod cream sauce

Coquille Saint-Jacques ~ 15

Pan seared diver scallops with mushroom mustard cream sauce, shallot, breadcrumb

Betteraves et Cervelles de Canut ~ 13

Roasted beets, spiced ricotta herb cheese, beet vinaigrette

Les Escargots de Bourgogne ~ 12

Burgundy snails smothered in garlic and parsley butter

La Fromagerie

Cheese Selection

Single cheese ~ 7 **Two cheeses** ~ 13

Three cheeses ~ 19

Blue:

Fourme d'Ambert

From Auvergne, the legend says that Fourme d'Ambert was already made at the time of the Druids and the Gauls

Creamy blue cheese with a delicate fruity flavor and mushroom overtones

Pair it with a medium-bodied red wine from the Côtes du Rhône, a white or rose from the Loire or a Sauterne...

with local Honey

Goat:

Bûcheron

Made from pure goat's milk. A native of the Loire Valley in France.

Soft, creamy center and mildly tangy.

Pair it with Bordeaux's or any dry whites and sink slowly into heaven...

with peeled marinated grapes

Cow:

San Joaquin Gold

Named after the rich San Joaquin Valley of Central California.

Mildly sweet and mellow with an aroma of toasted nuts and browned butter. It has pleasant acidity and salt balance with a deep lasting flavor and lovely sweetness.

Pair with an off-dry sherry or a multitude of reds, especially a rich California Syrah, or Pinot Noir...

with Membrillo

Cheese Board, each of the above served with its condiment and house made bread

Dinner Menu



Rivières et Océan

La Sole de Douvre ~ 45

Pan-seared dover sole meuniere, lemon, parsley, potato anglaise

Le Saumon ~ 27

Pan seared loch duart scottish salmon, braised cabbage, whole grain mustard beurre blanc, potato anglaise, wild mushroom

Le Terroir

Escalopes de Veau aux Capres ~ 26

Pan seared veal scaloppini, lemon butter caper sauce, potato anglaise, haricot vert

Filet Mignon au Roquefort ~ 36

Pan-seared certified black angus beef tenderloin, roquefort cheese, daniel's potato gratin, bordelaise sauce, haricot vert

Poulet aux Morilles ~ 27

Roasted amish farm chicken breast, morel mushroom cream sauce, haricot vert, potato anglaise

Le Canard Bigarade ~ 25

Pan seared duck breast, sauce bigarade, fall pilaf, caramelized brussels sprouts

Les Joes de Porc Braisées ~ 24

Braised pork cheeks, louisburg apple cider jus, braised cabbage, sage brioche pudding

Raviole ~ 20

Sweet potato ravioli, pork confit, fresh chanterelles, dried cranberry, crumbled lara chanel goat cheese

Végétal

Les Légumes du Jardin ~ 19

Zucchini wrapped haricot vert, leek, carrot, spinach, beet, and boursin cheese, sage brioche pudding and beet reduction

Chef de Cuisine: Philip Quillec
Sous Chef: Dustin Remsing

LES LÉGUMES

Sides ~ 5

Fall Pilaf

Basmati rice, orzo, dried cranberry

Gratin de Pomme de Terre

Daniel's Potato Gratin

Sides ~ 6

Choux de Bruxelles

Brussels Sprouts, lardons, shallot

Epinard aux Amandes

Wilted spinach, almonds

Asperges Vinaigrette

Chilled Asparagus, shaved red onion, vinaigrette

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

\$5.00 split plate charge

20% gratuity will be added to parties of 6 or more

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Join us every Monday nights to savor Daniel's specialty souffles!

Followed by our ever popular Philip's Tuesday night prix fixe menu!