

Menu Du Diner

Soupe à l'Oignon

Bacon, onion, crouton and Gruyère in beef broth...8

Assiette de Fromage

Chef's selection of artisan cheeses with quince compote...14

Salade Caesar

Romaine lettuce, anchovy, croutons and caesar dressing...8

L'Endive au Bleu

Belgian endive, apple, walnut and blue cheese dressing...8

Saumon Fume

Smoked salmon, celery root remoulade and crostini...12

Foie gras Ferrine

goose liver terrine with warm apple chutney, brioche and Port wine reduction...18

Moules Marinieres

Prince Edward Island blue mussels in a white wine, onion, garlic and parsley broth.....12

Les Escargots de Bourgogne

Wild burgundy snails smothered in garlic and parsley butter...10

Coquilles Saint-Jacques

Pan seared diver scallops in a mushroom mustard cream sauce, shallots and bread crumbs.....14

Les Petites Tomates Farcies

Warmed campari tomatoes filled with boursin cheese served with basil pesto and bibb lettuce.....12

L'Omble Chevalier

Pan seared artic char served with braised cabbage, tourne potato, Chanterelle mushrooms and whole grain mustard beurre blanc ...27

La Bouillabaisse

Bass, shrimp, scallop, mussel in a saffron fish broth with rouille.....30

La Sole de Douvre

Pan-seared Dover sole, meunière sauce, roasted yukon gold potato and haricot vert...40

Joue de porc braisee

braised pork cheek with sweet potato puree, pickled shallots, Brussel sprouts and natural jus ...24

Escalopes de Veau aux Câpres

Pan seared veal scaloppini, lemon butter sauce, capers, potato gratin, and haricot vert...25

Filet Mignon au Roquefort

Pan-seared certified Black Angus beef tenderloin, Roquefort cheese, haricot vert, bordelaise sauce and potato gratin...38

Canard au Poivre

Duck breast with wild rice pilaf, red wine poached pear, green peppercorn cream sauce.....24

Epaule d'Agneau Braisee

Braised lamb shoulder with white bean pancetta ragout, Brussel sprouts, tomato, chanterelle mushrooms.....27

Chef de Cuisine: Daniel Quillec and Philip Quillec Sous Chef: Dustin Remsing

Split entrées: \$5 charge - 20% Gratuity is added to parties of 6 or more

*consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness