

SPRING 2018

RÊVE (n. dream in French.) is a family owned "neighborhood bistro" reminiscent of the ones chef / owner Paul Magu grew up with in Paris. A classically trained French chef, Paul uses only the finest & freshest seasonal ingredients. All dishes are prepared to order just for you. May every sip and every bite be an inspiration to feed your dreams.

HORS D'OEUVRE

OLIVES A LA PROVENÇALE	7
GOUGÈRES	6
• Bite size French cheese puffs	
ESCARGOTS	15
• (6) Escargots in the shell with herb garlic butter	
HUÎTRES	A.Q.
• (6) oysters on the half shell with a Champagne mignonette	
PÂTÉ DE SANGLIER	14
• House made wild boar pâté with pickled vegetables & toasted organic artisan baked bread. Additional bread \$1.	
FOIE GRAS "TORCHON"	22
• House made Hudson Valley duck foie gras "torchon" served with fig jam & brioche. Additional brioche \$1 PAIRS PERFECTLY WITH SAUTERNES	

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINEE	11
• Classic house made French onion soup topped with gruyere & Comte cheeses & crouton	
SOUPE FROIDE PETITS POIS ET MENTHE	9
• Chilled English pea & mint soup (vegan)	
SALADE RÊVE	8
• mixed seasonal greens, citrus vinaigrette	
SALADE DE HOMARD ET ASPERGES	21
• Fresh lobster salad with green & white asparagus. Topped with quail egg and herb vinaigrette	

LES ACCOMPAGNEMENTS

PURÉE DE POMMES DE TERRE	5
• Mashed potatoes	
POMMES FRITES	5
ARTICHAUT ET CHAMPIGNON	16
• Local artichoke & forest mushroom ragout	
PAIN	3
• additional basket of bread & european butter	

LES PLATS PRINCIPAUX

MOULES FRITES "MARINIÈRE"	20
• Steamed PEI mussels in a white wine, garlic cream broth & French fries	
NOIX DE ST JACQUES	33
• Seared "day boat" scallops in artichoke barigoule broth with fava beans, mushroom & walnut oil	
"A LA PLANCHA" BRANZINO*	25
• Branzino filet over yukon gold mashed potatoes & a fennel, olive and fava bean fondue with a fish stock reduction.	
POULET FAÇON "COQ AU VIN" *	23
• Red wine braised chicken leg & thigh with pearl onions, button mushrooms & house made pancetta. Served over tagliatelle.	
STEAK FRITES *	32/56
• Angus New York steak with green peppercorn sauce, seasonal vegetables & French fries Extra sauce 3. 8 OZ STEAK 32 / 16 OZ STEAK 56.	
CARRE D'AGNEAU ROTI	38
• Roasted rack of lamb served over lamb sausage and a 3 bean ragout	
COTE EPAISSE DE COCHON	27
• Thick cut pork chop with roasted butter ball potatoes and mushrooms. Served with serrano ham wrapped asparagus.	
RIS DE VEAU POËLÉ MEUNIÈRE	29
• Seared sweet breads with yukon gold mashed potatoes, ramps and spring vegetables with a truffles jus.	
GRATIN DE MANICOTTI FARÇI*	22
• Manicotti pasta stuffed with fresh spring vegetables, mushrooms & Parmesan cheese	
* CHILDREN'S PORTION AVAILABLE FOR KIDS AGES 2-10	15
• Comes with a single scoop of ice cream or sorbet	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Split plate fee \$5 per item 18% gratuity added to parties of 6 or more / A portion of every gratuity is shared with kitchen staff