

La Ferme



APPETIZERS

Truite Fumée	\$13
House smoked rainbow trout with cucumber salad, new potatoes and horseradish sauce.	
Soupe d'Huitres au Bacon	\$13
Oyster stew with potatoes, leeks and applewood smoked bacon.	
Carpaccio de Boeuf	\$15
Carpaccio of beef tenderloin with a roasted pepper salad, Reggiano parmesan and extra virgin olive oil.	
Terrine de Foie de Volailles	\$11
Terrine of chicken liver mousse with fig jam and toasted brioche.	
Assortiment de Charcuterie	\$15
Assorted plate of Country Paté, Parma Prosciutto, Pork and Duck Rillettes and duo of Saucissons with toasted pain de campagne.	
Coquille Saint Jacques à la Marseillaise	\$14
Pan seared jumbo sea scallop served in a Bouillabaisse style broth with julienne vegetables, garlic crouton and rouille.	
Fricassée d'Escargot Provençale	\$13
Cassolette of snails and wild mushrooms Provençale.	

SOUPS AND SALADS

Bisque de Homard	\$10
Cream of Lobster Bisque.	
Soupe à l'oignon	\$10
French onion soup gratineed with Swiss Emmenthal.	
Soupe du Jour	\$8
Soup of the day.	
Salade de Mesclun	\$10
Salad of Mesclun greens with dried cranberries, spiced pecans, crumbled goat cheese and Sherry vinegar dressing.	
Salade César	\$10
Caesar salad.	
Salade d'Endives	\$12
Salad of Belgian endives with apples, walnuts and Roquefort.	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ENTRÉES

Sole de Douvre	(Market Price)
Grilled Dover sole with lemon butter sauce.	
Moules de l'Île du Prince Edward Marinière	\$24
Prince Edward Island Mussels Steamed in a garlic butter and white wine sauce, served with French fries. (Also available as an appetizer with straw potatoes \$ 12.00)	
Fricassée de Fruits de Mer aux saveurs des Indes	\$36
Fricassée of lobster, shrimp and scallops in a mild curry sauce with jasmine rice and cilantro.	
Pavé de Saumon aux Lentilles du Puy	\$28
Herb roasted tournedos of Norwegian salmon served over lentils du Puy with frisée and beurre rouge.	
Filet de Morue	\$33
Pan seared Icelandic cod served over mashed potatoes and topped with a succotash of fava beans, corn and oyster mushrooms.	
Truite Amandine	\$26
Trout Almondine.	
Chateaubriand (for two)	\$85
Roast Filet cut table side with béarnaise sauce.	
Filet de Boeuf au Poivre	\$38
Filet mignon with peppercorn sauce and parmesan-truffle fries.	
Poitrine de Canard à l'orange et riz sauvage	\$31
Pan roasted Duckling breast à l'orange with a wild rice medley.	
Suprêmes de volaille au Calvados	\$26
Roast breast of free range chicken with a warm wild mushrooms and apple bread pudding, grilled asparagus and Calvados cream sauce.	
Jarret d'Agneau Provençale	\$32
Braised lamb shank simmered with herbs de Provence, served with mashed potatoes.	
Côte de Porc "Berkshire" sauce à la Moutarde Pommery	\$33
Pan seared Berkshire "Heritage" pork chop with a roasted Brussels sprout and sweet potato hash and Pommery mustard sauce.	
Ravioli déstructuré aux Trois Légumes	\$27
Wild mushroom, artichoke and spinach open ravioli with a mushroom-truffle jus.	
Foie de Veau	\$27
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and mashed potatoes.	
Ris de Veau	\$30
Calf's sweetbread sautéed crispy, served with a truffle demi-glace.	

SIDES

Potato gratin	\$6
Fresh Green Beans	\$7
Fricassée of wild mushrooms Provençale	\$10
Green Asparagus	\$8
Fresh cut French Fries	\$6
Fresh cut French Fries with parmesan and Truffle oil	\$12