

# La Ferme



## APPETIZERS

<b>Crabe et Crevettes Sauce Cocktail</b>	\$17
Jumbo lump crab and shrimp cocktail.	
<b>Parpadelles au Saumon Fumé</b>	\$14
Parpadelles with house smoked salmon, oyster mushrooms and dill in a wine cream sauce.	
<b>Jambon de Parme et Asperges grillées</b>	\$15
Parma Prosciutto with grilled asparagus, crumbled goat cheese, toasted pine nuts and extra virgin olive oil.	
<b>Terrine de Foie de Volailles</b>	\$12
Terrine of chicken liver mousse with fig jam and toasted brioche.	
<b>Assortiment de Charcuterie</b>	\$15
Assorted plate of Country Paté, Parma Prosciutto, Pork and Duck Rillettes and duo of Saucissons with toasted pain de campagne.	
<b>Coquille Saint Jacques Estivale</b>	\$14
Pan seared jumbo sea scallop served over grilled corn and tomato salad, fried leeks and truffle oil.	
<b>Fricassée d'Escargot Provençale</b>	\$13
Cassolete of snails and wild mushrooms Provençale.	

## SOUPS AND SALADS

<b>Bisque de Homard</b>	\$11
Cream of Lobster Bisque.	
<b>Soupe à l'oignon</b>	\$10
French onion soup gratineed with Swiss Emmenthal.	
<b>Soupe du Jour</b>	\$8
Soup of the day.	
<b>Salade de Mesclun</b>	\$10
Salad of Mesclun greens with dried cranberries, spiced pecans, crumbled goat cheese and Sherry vinegar dressing.	
<b>Salade César</b>	\$10
Caesar salad.	
<b>Salade d'Endives</b>	\$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

<b>Sole de Douvre</b>	(Market Price)
Grilled Dover sole with lemon butter sauce.	
<b>Moules de l'Île du Prince Edward Marinière</b>	\$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)	
<b>Saint Jacques saveur des Îles</b>	\$33
Three pan-seared jumbo sea scallops with coconut rice, avocado relish and lobster-ginger sauce.	
<b>Saumon en Croute de Pomme de Terre</b>	\$23
Potato crusted salmon over ratatouille niçoise and fresh basil.	
<b>Filet de Morue</b>	\$33
Pan-seared Icelandic cod served over mashed potatoes and topped with a succotash of fava beans, corn and oyster mushrooms.	
<b>Truite Amandine</b>	\$26
Trout Almondine.	
<b>Chateaubriand (for two)</b>	\$85
Roasted Filet cut table side with béarnaise sauce.	
<b>Filet de Boeuf au Poivre</b>	\$38
Filet mignon with peppercorn sauce and parmesan-truffle fries.	
<b>Poitrine de Canard à l'Orange et Riz Sauvage</b>	\$32
Pan roasted Duckling breast à l'orange with a wild rice medley.	
<b>Suprêmes de Volaille au Jus</b>	\$26
Breast of free range chicken braised in a lemon-thyme sauce served with spiced Vegetable couscous.	
<b>Carré d'Agneau aux Pistaches</b>	\$38
Pistachio crusted rack of lamb with potato and goat cheese gratin and rosemary jus.	
<b>Filet Mignon de Porc, sauce au Porto</b>	\$29
Dijon-crusted pork tenderloin with mashed potatoes, asparagus and port wine sauce.	
<b>Ravioli déstructuré aux Trois Légumes</b>	\$28
Wild mushroom, artichoke and spinach open ravioli with a mushroom-truffle jus.	
<b>Foie de Veau Tradition</b>	\$27
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and mashed potatoes.	
<b>Ris de Veau</b>	\$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