



## APPETIZERS

<b>Le Saumon de Norvège Fumé par nos soins</b>	\$19
House smoked salmon with Bermuda onions, chopped eggs, capers and toasted points.	
<b>La Crème brûlée au Foie Gras</b>	\$18
Foie gras crème brûlée with fig jam, Mesclun-herb salad and toasted brioche.	
<b>La Fricassée d'Huitres au Bacon</b>	\$18
Fricassée of oysters stewed with apple wood bacon, leeks and potatoes.	
<b>Les Crevettes Sauce Cocktail</b>	\$19
Five jumbo shrimp with our signature cocktail sauce.	
<b>La Fricassée d'Escargots Provençale</b>	\$17
Cassolette of snails and wild mushrooms Provençale.	
<b>La Coquille Saint Jacques et Raviolis de Potimaron</b>	\$18
Pan seared jumbo sea scallop with pumpkin raviolis, sautéed spinach and sage Beurre blanc.	
<b>Le Carpaccio de Bêteraves</b>	\$13
Roasted beet "Carpaccio" with frisée, walnut and radish salad.	

## SOUPS AND SALADS

<b>Bisque de Homard</b>	\$13
Cream of Lobster Bisque garnished with shrimp and corn.	
<b>Soupe à l'oignon</b>	\$11
French onion soup gratinéed with Swiss Emmental cheese.	
<b>Soupe du Jour</b>	\$10
Soup of the day.	
<b>Salade de Mesclun</b>	\$13
Salad of Mesclun greens with spiced pecans, dried cranberries and crumbled goat cheese with a sherry vinegar dressing.	
<b>Salade d'Endives</b>	\$13
Endive Salad with walnuts, apples, Roquefort cheese and house vinaigrette.	
<b>Salade César</b>	\$12
Caesar salad with our signature homemade dressing, croutons and Parmesan cheese.	

## ENTRÉES

<b>La Sole de Douvre Grillée</b>	(Market Price)
Grilled Dover sole with lemon butter sauce.	
<b>Le Vol au Vent de la Mer</b>	\$42
Vol au Vent de fruits de mer (lobster, shrimp and scallops with shitake mushrooms in a lobster-Tarragon sauce, served in a puff pastry shell.	
<b>Moules de l'Île du Prince Edward Marinière</b>	\$27
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 \$ 15.00)	
<b>Filet de Saumon sur un lit de Lentilles dy Puy</b>	\$30
Herb roasted Tournedo of salmon served over lentils du puy with sautéed spinach and Pommery mustard sauce.	
<b>Truite Amandine</b>	\$28
Trout amandine served with a boiled potato and green beans.	
<b>Chateaubriand (<i>for two</i>)</b>	\$95
Roast filet of beef, cut table side, with béarnaise sauce, assorted vegetables and gratin dauphinois.	
<b>Filet de Boeuf au Poivre</b>	\$42
Filet mignon au poivre served with parmesan-truffle fries.	
<b>Poitrine de Poulet Forestière</b>	\$28
Roast breast of free range chicken "Forestière" (roasted new potatoes and wild mushrooms) in a Madeira wine sauce.	
<b>Les Raviolis aux Champignons Sauvages</b>	\$28
Wild mushroom raviolis with fried Brussel sprouts, pecans, crumbled goat cheese and Balsamic drizzle.	
<b>Foie de Veau</b>	\$29
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and mashed potatoes.	
<b>Filet d'Agneau aux Herbes de Provence</b>	\$39
Roast top round lamb with herb de Provence and gratin dauphinois.	
<b>Ris de Veau</b>	\$37
Calf's sweetbread sautéed with a port wine-truffle sauce.	
<b>Substitutions and split plates</b>	\$3

## SIDES

Potato gratin	\$6
Fresh green beans	\$8
Pan fried brussel sprouts with applewood bacon, spiced pecans, crumbled goat cheese and balsamic drizzle	\$10
Fricassée of wild mushrooms provençale	\$10
Green Asparagus	\$9
Fresh hand-cut French fries	\$6
Fresh hand-cut French fries with parmesan and Truffle oil	\$12