



APPETIZERS

La Truite Fumée par nos Soins	\$18
House smoked rainbow trout and new potato salad with micro greens and horseradish sauce.	
La Crème Brulée au Foie Gras	\$20
Foie gras crème brulée, fig jam, mesclun and herbs salad and toasted brioche.	
Les Crevettes Sauce Cocktail	\$19
Five jumbo shrimp with our signature cocktail sauce.	
La Fricassée d'Escargots Provençale	\$17
Cassolette of snails and wild mushrooms Provençale.	
Les tagliatelles au Confit de Canard et Sauce Diable	\$18
Fresh tagliatelles with duck confit, wild mushrooms, sundried tomatoes tossed in a spicy devil's sauce.	
La Poitrine de Porc Croustillante	\$18
Braised crispy pork belly, fried Brussels sprouts, spiced pecans, dried cranberries, Crumbled goat cheese and a red wine balsamic reduction.	

SOUPS AND SALADS

Bisque de Homard	\$14
Cream of Lobster Bisque garnished with shrimp and corn.	
Soupe à l'oignon	\$12
French onion soup gratinéed with Swiss Emmental cheese.	
Soupe du Jour	\$10
Soup of the day.	
Salade de Mesclun	\$13
Salad of Mesclun greens with spiced pecans, dried cranberries and crumbled goat cheese with a sherry vinegar dressing.	
Salade d'Endives	\$13
Endive Salad with walnuts, apples, Roquefort cheese and house vinaigrette.	
Salade César	\$12
Caesar salad with our signature homemade dressing, croutons and Parmesan cheese.	
Salade de Betteraves et d'Oranges	\$16
Orange & roasted beet salad with goat cheese tossed in EVOO with walnuts, cranberries and red onions.	

ENTRÉES

La Sole de Douvre Grillée,	(Market Price)
Grilled Dover sole with lemon butter sauce, green beans, boiled potato.	
Le Ravioli Destructuré au fruits de Mer,	\$48
Open ravioli with Maine lobster, shrimp, and Bay scallops, artichoke flan, asparagus and morels in a lobster sauce.	
Les Moules de l'Île du Prince Edward Marinière	\$28
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)	
Le Filet de Saumon.	\$30
Grilled filet of salmon, jasmine rice, pea and basil pesto.	
La Truite Amandine	\$28
Trout almondine served with a boiled potato and green beans.	
Le Chateaubriand (<i>for two</i>)	\$110
Roast filet of beef, cut table side, with béarnaise sauce, assorted vegetables and gratin dauphinois.	
Le Filet de Boeuf au Poivre	\$48
Filet mignon au poivre served with parmesan-truffle fries.	
Le Poulet Roti du Printemps,	\$29
Breast of free range chicken braised in a lemon-thyme sauce, wild mushroom risotto and broccolini.	
Les Raviolis aux Champignons Sauvages	\$28
Wild mushroom raviolis with fried Brussel sprouts, pecans, crumbled goat cheese and Balsamic drizzle.	
Le Filet d'Agneau Printanier	\$48
Roast loin of lamb with herbs de Provence, gratin dauphinois and roasted vegetables.	
Le Foie de Veau	\$32
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and mashed potatoes.	
Les Ris de Veau	\$37
Calf's sweetbread sautéed with a lemon-caper butter sauce.	
Substitutions and split plates	\$4

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

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