

LES HORS-D'OEUVRES

Soupe du Jour 7

Onion Soup Gratinée, Façon les Halles 9

Lobster and Tomato Bisque with Saffron Aioli 8

Escargots Baked in Garlic, Tomato, Herbs, and Pastis 8

Escargots Baked in Roquefort 9

Moules Provençales 13

prince edward island mussels steamed in white wine, tomatoes, olives, and garlic*

Coquille St. Jacques 14

seared sea scallops, home-cured pork belly, and mango chutney*

Terrine de Ris de Veau 15

veal sweetbread pâté served with caramelized pecans and blackberry compote

Cuisses de Grenouille 12

sautéed frog legs in beurre blanc with tomatoes, capers, and olives

Foie Gras au Torchon 24

seared hudson valley foie gras de canard, served with a homemade biscuit, balsamic reduction, and lardons

· Great Pairing: 2010 Château Saint-Vincent Sauternes 11 ·

LES SALADES

Salade Bergère 8

mixed greens with tomato, croutons, and your choice of roquefort or chèvre

Spinach and Mint Salad 10

chèvre, pear vinaigrette, and candied pecans

Salade de Provence 12

roasted tomatoes, caramelized onions, black olives, croutons, and chèvre served over mixed greens with dijon vinaigrette

Grilled Mango and Arugula Salad 13

served with roquefort, balsamic vinaigrette, cranberries, and toasted almonds

We proudly source our vegetables
from local farms and
Carrboro Farmers' Market

We accept all major credit cards and North Carolina personal checks.

An 18% gratuity will be added to parties of 5 or more.

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

LES POISSONS

Truite Provençale 28

nc speckled trout topped with a mixture of olives, capers, and shallots served with green asparagus, squash, and rice pilaf

Truite Amandine 28

nc speckled trout topped with toasted almonds and sauce meunière served with green asparagus, squash, and rice pilaf

Papillote de Saumon aux Poireaux 27

filet of north atlantic salmon steamed in parchment with leek, carrot, and dill, served with rice pilaf, heirloom carrots, and cherry tomatoes

Seared Carolina Mahi-Mahi 28

served with tartiflette, grilled zucchini and squash, and sauce rosé

Risotto de Homard Grillé 34

two grilled north atlantic lobster tails served over black sepia risotto finished with parmesan

Flounder Filet Florentine 28

flounder filet rolled with spinach and parmesan, served with herb-roasted red skin potatoes and broccolini, topped with sauce rosé

Poissons du Jour 29

chef's selection of four fish served with roasted tomato, zucchini, mushrooms, and rice pilaf

Spécialité de Provence MP

whole fish baked in rock salt and served with sauce hollandaise and garlic and herb infused olive oil

LES VIANDES

Confit de Canard 26

confit duck legs with celery root purée and roasted brussels sprouts

Filet de Canard Wellington 29

hudson valley moulard duck breast and duxelles wrapped in puff pastry served with tartiflette, haricots verts, and juniper demi-glace*

Tagine d'Agneau 25

middle eastern spiced lamb with raisins, dates, and figs served with couscous, squash, and spiced carrots

Carré d'Agneau 31

pistachio crusted rack of lamb served with tartiflette, green asparagus, and sauce robert

Tournedos à la Sauce Poivre Vert 29

all-natural black angus grilled filet mignon wrapped in prosciutto, topped with green peppercorn demi-glace served with sautéed spinach, garlic whipped potatoes, broccolini, and roasted tomato*

Tournedos Rossini 39

as above, served with foie gras and forestière mushrooms

Terre et Mer 41

as above, served with north atlantic lobster tail

VÉGÉTARIEN

Jardinière de Légumes 22

chef's daily fresh vegetable selection

Risotto aux Légumes 19

mixed vegetable risotto finished with truffle oil and parmesan

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