



APPETIZERS

Le Tartare de Saumon de Norvège	\$16
Salmon tartare with cucumber, pickled onions and mustard-dill sauce.	
Le Paté de Campagne Maison	\$12
Country paté with cornichons, old fashioned mustard and toasted pain de campagne.	
Les Tagliatelles de la Ferme	\$20
Fresh tagliatelle with Parma prosciutto and peas in a black truffle cream sauce, topped with au Escalope of Hudson valley foie gras.	
Les Crevettes Sauce Cocktail	\$18
Five jumbo shrimp with our signature cocktail sauce.	
La Fricassée d'Escargots Provençale	\$14
Cassolette of snails and wild mushrooms Provençale.	
La Coquille Saint Jacques sur Risotto au Maïs et Crevettes	\$18
Pan seared jumbo sea scallop served over a corn and shrimp risotto with truffle oil.	
Le Carpaccio de Betteraves	\$13
Roasted beet "Carpaccio" with frisee, walnut and radish salad.	

SOUPS AND SALADS

Bisque de Homard	\$13
Cream of Lobster Bisque garnished with shrimp and corn.	
Soupe à l'oignon	\$11
French onion soup gratinéed with Swiss Emmental cheese.	
Soupe du Jour	\$9
Soup of the day.	
Salade de Mesclun	\$12
Salad of Mesclun greens with a warm goat cheese crouton.	
Salade d'Endives	\$13
Endive Salad with walnuts, apples, Roquefort cheese and house vinaigrette.	
Salade César	\$11
Caesar salad with our signature homemade dressing, croutons and Parmesan cheese.	

ENTRÉES

La Sole de Douvre Grillée	(Market Price)
Grilled Dover sole with lemon butter sauce.	
Le Risotto de la Mer	\$34
Pan seared jumbo scallops and shrimp with creamy Parmesan risotto, grilled asparagus, saffron sauce and tomato concassée.	
Moules de l'Île du Prince Edward Marinière	\$25
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 \$ 14.00)	
Filet de Saumon aux Saveurs Printannière	\$29
Pan roasted filet of Norwegian salmon with sugar snap peas, roasted Shiitake mushrooms and a green pea-basil pesto.	
Truite Amandine	\$27
Trout amandine served with a boiled potato and green beans.	
Chateaubriand <i>(for two)</i>	\$90
Roast filet of beef, cut table side, with béarnaise sauce, assorted vegetables and gratin dauphinois.	
Filet de Boeuf au Poivre	\$40
Filet mignon au poivre served with parmesan-truffle fries.	
Poitrine de Poulet Légèrement Fumée sauce Moutarde	\$28
Short smoked and grilled breast of free-range chicken served with mashed potatoes, broccolini and Pommery mustard sauce.	
Les Raviolis aux Champignons Sauvages	\$28
Wild mushroom raviolis with fried Brussel sprouts, pecans, crumbled goat cheese and Balsamic drizzle.	
Foie de Veau	\$28
Sautéed Calf Liver with caramelized onions, apple wood smoked bacon and gratin dauphinois.	
Carré d'Agneau	\$42
Dijon-Herbs crusted rack of lamb with gratin dauphinois and rosemary garlic jus.	
Ris de Veau	\$35
Calf's sweetbread sautéed crispy, served with a lemon and caper sauce.	
Substitutions and split plates	\$3

SIDES

Potato gratin	\$6
Fresh green beans	\$7
Pan fried brussel sprouts with applewood bacon, spiced pecans, crumbled goat cheese and balsamic drizzle	\$9
Fricassée of wild mushrooms provençale	\$10
Broccolini	\$8
Green Asparagus	\$8
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.