



CHEF JEAN-MARIE CADOT GREW UP IN A FAMILY THAT HAS BEEN IN THE RESTAURANT, HOTEL, AND BAKERY BUSINESS SINCE 1758. AT AGE EIGHT HE BEGAN WORKING IN THE FAMILY BAKERY. JEAN-MARIE TRAINED IN PARIS, NEW YORK, AND DALLAS, CONTINUING THE FAMILY TRADITION FOR THIRTY YEARS

SOUPS

ONION SOUP GRATINÉE	\$6.95
LENTIL SOUP	\$4.95

APPETIZERS

DUCK TERRINE WITH PISTACHIOS, FOIE GRAS, AND TRUFFLES.....	\$8.95
CRISPY TENDERS OF CALAMARI WITH TARTAR SAUCE	\$8.95
CRISPY DUCK WRAP CONFIT WITH APRICOT ORANGE SAUCE.....	\$8.95
JUMBO LUMP CRAB CAKE PAN FRIED WITH BALSAMIC REDUCTION.....	\$14.00
PAN SEARED FOIE GRAS WITH POACHED PEARS IN A SANGRIA REDUCTION SAUCE.....	\$16.50
ESCARGOT SAUTÉED IN A GARLIC CREAM SAUCE	\$8.50
HOUSE SMOKED SALMON WITH HORSERADISH CREAM AND STRAW POTATOES.....	\$10.95
TUNA TARTAR AND GUACAMOLE TOPPED WITH CAVIAR	\$16.95
MUSSELS WITH HERB CREAM SAUCE AND WHITE WINE	\$12.95

SALADS

- HEART OF ROMAINE LETTUCE WITH CAESAR DRESSING, BRIOCHE TOAST POINTS
TOPPED WITH TAPENADE AND PARMESAN REGGIANO \$8.00**
WITH SHRIMP, ADD \$4.95
- BABY ICEBERG LETTUCE WITH APPLE SMOKED BACON, BLUE CHEESE DRESSING
AND POACHED PEARS \$8.00**
- BIBB LETTUCE WITH GRANNY SMITH APPLES, CANDIED WALNUTS, ROQUEFORT
AND MUSTARD VINAIGRETTE \$8.00**
- HOUSE SALAD WITH MIXED GREENS AND CITRUS VINAIGRETTE \$6.00**
- BELGIAN ENDIVE WITH ROASTED BEETS, GOAT CHEESE, SPINACH, ORANGE SEGMENTS,
IN A MUSTARD VINAIGRETTE \$9.95**

VEGETARIAN CHOICES

- POTATO GNOCCHI SAUTÉED WITH WILD MUSHROOMS IN A PORT WINE SAUCE \$16.95**
- LINGUINI WITH ASPARAGUS AND GARDEN VEGETABLES, CREAM SAUCE \$14.95**

FISH

SALMON FILET SAUTÉED WITH SPINACH, OYSTER MUSHROOMS, AND LEMON THYME SAUCE.....	\$22.95
TILAPIA SAUTÉED ON A BED OF RISOTTO SERVED WITH A CRANBERRY AND GRAPEFRUIT HONEY CHARDONNAY SAUCE.....	\$19.00
FILET OF TROUT BUTTERFLIED WITH LANGOUSTINE PISTACHIO MUSHROOMS WHITE WINE SAUCE	\$21.95
DOVER SOLE, PREPARED TO YOUR TASTE	MARKET PRICE
FILET OF SEA BASS PECAN ENCRUSTED, BUTTERNUT SQUASH, CHARDONNAY LEEKS CREAM SAUCE SERVED WITH POTATO GNOCCHI.....	\$35.00
SEA SCALLOPS AND SHRIMP WITH LINGUINI IN A MUSHROOM AND SPINACH CHAMPAGNE SAUCE	\$26.95
AHI TUNA BLACKENED WITH SPAGHETTI SQUASH AND GINGER, SERVED WITH A MANGO WHITE WINE CREAM SAUCE	\$22.95

MEAT

FILET MIGNON WITH WILD MUSHROOMS AND FOIE GRAS AU JUS.....	\$ 34.00
COQ AU VIN (CHICKEN IN RED WINE SAUCE)	\$ 23.95
HANGER STEAK WITH SHALLOTS IN A BORDELAISE SAUCE	\$ 24.00
VEAL SCALOPINI WITH LEMON BUTTER AND CAPERS SAUCE.....	\$ 25.00
PORK TENDERLOIN WITH APPLE BRANDY SAUCE AND CRANBERRIES	\$ 22.95
LAMB RACK CRUSTED WITH TARRAGON, PORT WINE REDUCTION, AND MISSION FIGS	\$ 44.00
ROASTED DUCK WITH ORANGE AND GINGER SAUCE	\$ 28.95
SHORT RIBS BRAISED, MOUSSELINE POTATOES WITH PETIT SYRAH SAUCE, TOPPED WITH HORSERADISH AND BABY ARUGULA	\$ 25.00
CRISPY SWEETBREADS WITH BUTTER NUT SQUASH, STRAW POTATOES, AND A MADEIRA DEMI GLACE	\$ 26.00
FLAT IRON STEAK PROVENCAL WITH POMMES FRITES	\$ 24.00

DESSERTS

PARFAIT CAFÉ WITH KAHLUA SAUCE AND ALMOND MERINGUE	\$8.00	
THIN APPLE TART WITH ALMOND CREAM AND CALVADOS VANILLA ICE CREAM	\$8.00	
PROFITEROLES WITH GIANDUJA CHOCOLATE SAUCE AND FRESH STRAWBERRIES.....	\$8.00	
OPERA CAKE - ALMOND SPONGE CAKE LAYERED WITH COFFEE BUTTER CREAM AND CHOCOLATE GANACHE.....	\$8.00	
SPECIALTY SOUFFLE - GRAND MARNIER, CHOCOLATE OR RASPBERRY	\$10.00	
ARTISANAL CHEESE PLATTER.....	\$9.95 & \$16.95	
SORBET ASSORTMENT - LEMON, RASPBERRY OR VANILLA.....	\$3.00, \$5.00 & \$8.00	
WARM CHOCOLATE LAVA CAKE WITH VANILLA CUSTARD SAUCE.....	\$8.00	
APRICOT RAVIOLI AND TEXAS GOAT CHEESE WITH ORANGE REDUCTION AND CHOCOLATE SAUCE	\$8.00	
CRÈME BRULEE WITH VANILLA BOURBON	\$8.00	
RASPBERRY OR STRAWBERRY MELBA WITH VANILLA ICE CREAM, FRESH BERRIES, CHANTILLY CREAM AND TOASTED ALMONDS	\$8.00	
MIXED BERRIES	\$7.00 WITH CREAM AND BERRY SAUCE	\$8.00