

SOUPS

ONION SOUP GRATINÉE \$5.95

TOMATO AND ROASTED BELL PEPPER SOUP..... \$4.95

SOUP OF THE DAY

APPETIZERS

DUCK TERRINE WITH PISTACHIOS AND TRUFFLES \$8.00

TENDERS OF CALAMARI CRISPY WITH TARTAR SAUCE \$8.95

CRISPY DUCK WRAP CONFIT WITH APRICOT ORANGE SAUCE \$8.95

JUMBO LUMP CRAB CAKE SERVED WITH MIXED GREENS \$12.00

PAN SEARED FOIE GRAS WITH POACHED PEARS IN A SANGRIA REDUCTION SAUCE.... \$16.50

TUNA CARPACCIO AND FOIE GRAS BRIOCHE TOAST \$10.00

ESCARGOT SAUTÉED IN A GARLIC CREAM SAUCE \$8.00

HOUSE SMOKED SALMON WITH HORSERADISH CREAM AND STRAW POTATOES \$10.95

MUSSELS WITH HERBS CREAM SAUCE AND WHITE WINE \$12.95

SALADS

- HEART OF ROMAINE LETTUCE WITH CAESAR DRESSING, BRIOCHE TOAST
POINTED TOPPED WITH TAPENADE AND PARMESAN REGIANO \$8.00
..... WITH SHRIMP, ADD \$3.00**
- 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**
- SEASON HOUSE SALAD WITH MIXED GREENS AND CITRUS VINAIGRETTE..... \$6.00**

VEGETARIAN CHOICES

- CHEF POTATOES GNOCCHI SAUTÉED WITH ROYAL TRUMPET MUSHROOMS
AND TOMATO COULIS SAUCE \$14.95**
- LINGUINI WITH ASPARAGUS, PARMESAN REGIANO AND TRUFFLE OIL \$14.95**

FISH

SALMON FILET SAUTÉED WITH SPINACH, TRUMPET MUSHROOMS AND LEMON THYME SAUCE	\$19.95
TILAPIA SAUTÉED ON A BED OF RISOTTO SERVED WITH A CRANBERRY AND GRAPEFRUIT HONEY CHARDONNAY SAUCE.....	\$17.95
FILET OF TROUT BUTTERFLY WITH LANGOUSTINE PISTACHIO MUSHROOMS WHITE WINE SAUCE.....	\$18.95
DOVER SOLE, PREPARED TO YOUR TASTE	MARKET PRICE
FILET OF SEA BASS ENCRUSTED WITH PECANS, BUTTERNUT SQUASH CHARDONNAY CREAM SAUCE SERVED WITH POTATO LEEK GNOCCHI	\$35.00
SEA SCALLOPS AND SHRIMP WITH LINGUINI IN A MUSHROOM AND SPINACH CHAMPAGNE SAUCE	\$24.95
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	\$26.95
COQ AU VIN (CHICKEN IN RED WINE SAUCE)	\$21.95
HANGER STEAK WITH SHALLOTS AND BORDELAISE SAUCE	\$21.95
VEAL PAILLARDE WITH LEMON BUTTER AND CAPERS SAUCE.....	\$23.95
PORK TENDERS WITH CALVADOS, APPLE SAUCE AND CRANBERRIES.....	\$22.95
FLAT IRON STEAK PROVENCAL WITH POMMES FRITES	\$19.95
LAMB RACK CRUSTED TARRAGON WITH PORT WINE REDUCTION AND MISSION FIGS	\$29.95
ROASTED DUCK WITH ORANGE AND GINGER SAUCE	\$26.95