



\$65 BOTTLES OF CHAMPAGNE

Voirin-Jumel Blanc de Blancs Grand Cru Brut NV *normally* \$85

Gonet-Medeville "Tradition" Brut 1er Cru NV *normally* \$94

Henriot Rosé Brut NV *normally* \$115

(Discounted price available only with the purchase of this menu)

RIX-FIXE: \$49 PER PERSON

(No substitutions available for this menu)

—→ **PREMIER** ←—

CALAMARS FRITS

Crispy Calamari, Citrus Aioli ...\$14

—→ **PRINCIPAL** ←—

NOIX DE SAINT-JACQUES

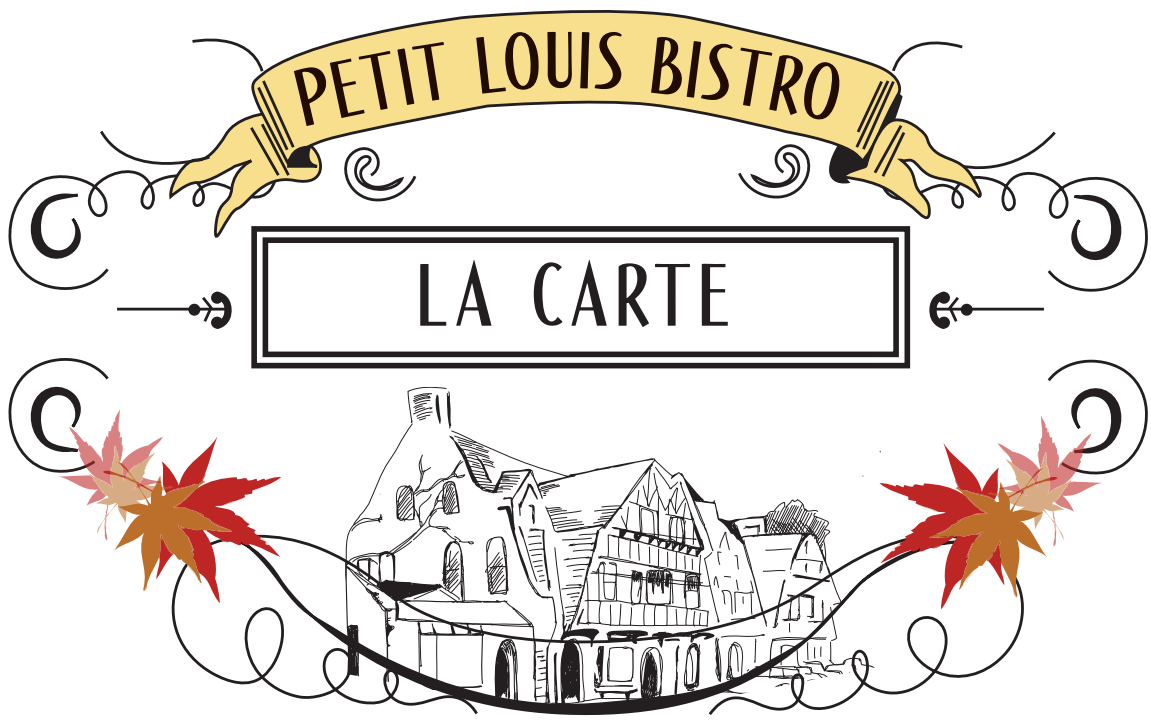
Seared Scallops, Truffled Pommes Purée
Brussels Sprouts, Crispy Shallots, Persillade ...\$30

—→ **DESSERT** ←—

TARTE A LA CRÈME FRAÎCHE CITRONNÉE

Lemon Crème Fraîche Tarte
Pistachio Toasted Meringue, Blood Orange....\$10





hors d'oeuvres

BRIOCHE AUX CHAMPIGNONS Brioche Toast, Chanterelles, Cèpes, Quail Egg, Garlic Herb Butter.....	15
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Shrimp & Butternut Squash Beignets, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche....	12
SALADE DE BETTERAVES Beets, Honeycrisp Apples, Chèvre, Frisée, Dijon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
SALADE de ROMAINE Romaine, Roquefort, Honeycrisp Apple, Walnuts, Cider Vinaigrette.....	12

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
POULET GRILLÉ Chicken Breast, Pommes Purées, Haricots Verts, Cèpes, Chanterelles, Cognac Sauce.....	26
AILE DE RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Caper Brown Butter.....	26
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Pommes Purées, Spinach, Beurre Rouge.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
FLÉTAN RÔTIE Halibut, Spiced Carrot Purée, Button & Oyster Mushrooms, Chive Beurre Blanc.....	28
MAGRET de CANARD Duck Breast, Duck Fat Potatoes, Seared Foie Gras, Frisée, Apples, Sherry Vinaigrette...29	29
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
SALADE de SAUMON Salmon, Baby Kale, Radishes, Beets, Honeycrisp Apples, Parmesan Vinaigrette.....	18
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15

suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6
 Pommes Frites...6 / Haricots Verts...6 / Pommes Purées...6

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays
 for Brunch 10:30 am to 2:00 pm
 see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf

CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.

For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.