

Hors d'Oeuvres

Soupe à l'Oignon

Of Paris-Isle, France

Half 8.75 / Full 9.95

Traditional **onion soup** with apple cider and cream,
gratinée with gruyère and émenthal cheeses

Tarte à l'Oignon

10.50

Alsace-style caramelized **onion tart**, crisp smoked bacon bits, herb boursin,
and cottage cheeses (Also available with no bacon)

Boudin Noir

11.50

Traditional **blood sausage** and caramelized onions served with apple sauce

Baked Brie en Croûte

15.95

Baked **brie** wrapped in puff pastry, served with apple caramel sauce and toast points,
garnished with assorted wild greens and house dressing

Escargots

16.25

Snails in garlic butter

Coquilles St. Jacques

16.50

Sea scallops, bay shrimp, and mushrooms in a light cream sauce
with a cheese and garlic parsley crust

Huitres Rockefeller

15.95

Fresh **Oysters** topped with fresh spinach, bacon, cream and Pernod
finished with hollandaise

Please No Cell Phones in the Dining Room
Parties of 6 or more 20% gratuity will be added

Hosts – Reimund and Sandy Pitz

Seafood Crepes Britain

14.95

*Two delicate crepes filled with assorted **Seafood**
topped with sauce *Mousseline**

Shrimps Andre

16.50

Shrimps sautées with tomatoes and capers finished with *beurre blanc*

Moules Marinière

Of Poitou-Charentes, France

15.95

*Steamed **mussels** with white wine, tomatoes, finished with cream,
served with toast for broth*

Vegetable Strudel

15.25

*Assorted fresh **Vegetables** lightly seasoned with tarragon
finished with spicy cheddar and wrapped in phyllo dough
Served with *beurre blanc**

Steak Tartare

16.95

*Traditional hand cut **beef steak** tartare*

Foie Gras

Of Aquitaine, France

27.00

Duck foie gras terrine on toasted brioche with fig preserve

Or

31.00

*Fresh grade-A seared **Duck** foie gras
served on a buttermilk waffle with dark red cherries*

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Hosts – Reimund and Sandy Pitz

Salade

Salade Laitue et Noix

Of Burgundy, France

7.95

Hydro Bibb Boston lettuce topped with Roquefort cheese crumbles,
toasted candied pecans,
and mustard seed vinaigrette

Classic Bistro Salad

7.50

*Assorted wild greens and croutons
tossed in a champagne mustard vinaigrette
(Also available with crab 11.50)*

Salade de Trois Tomates à la Crème de Chèvre

Of Normandy, France

11.50

*Three assorted marinated tomatoes served with wild greens, goat cheese,
and shallot tarragon vinaigrette*

Roasted Beet Salad

10.75

*Oven Roasted **Beets** and walnuts
served with goat cheese*

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Hosts – Reimund and Sandy Pitz

Entrées

Escalope Viennoise

29.50

*Breaded Pork Loin pan-fried golden brown to perfection
Hunter Style—topped with black forest mushroom and peppercorn sauce,
served with au gratin potatoes and seasonal vegetables*

Or

Topped with Crab meat and béarnaise sauce, served with au gratin potatoes and seasonal vegetables

33.00

Aubergine du Bayou Tèche

Half 22.50/ Full 27.00

Eggplant *fried with crab meat, shrimp, and Cajun hollandaise with ham,
served with caviar potatoes and seasonal vegetables*

Le Poisson “Bronze”

21.00/ 29.50

*The original **Bronzed Fish** with toasted pecans and tomato beurre blanc coated with 10 spices,
cooked in a cast iron skillet, served with ratatouille and sweet potato parsnip pie*

Seared Scallops Oscar Style

Of Pays-De-La-Loire, France

35.50

*Pan seared scallops topped with crab meat and béarnaise sauce
served with asparagus and au gratin potatoes*

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Hosts – Reimund and Sandy Pitz

Légumes

24.75

*Assorted Fresh **Vegetables** of the Day
served with sweet potato parsnip pie*

Poulet “Coq au Vin”

Of Burgundy, France

25.95

*Braised **Chicken** “Coq Au Vin” with red wine, mushrooms, bacon, and onions
served with seasonal vegetables
and buttered egg noodles*

Ris de Veau

28.00/34.75

*Braised **Veal** sweetbreads, mushrooms, braised carrots,
and rosemary au gratin potatoes*

Tournedos

26.50/ 37.95

***Beef tenderloin steak** with a bleu cheese crust,
assorted wild mushrooms, port wine sauce,
seasonal vegetables, and au gratin potatoes*

Beef

41.50/ 49.50

***Beef tenderloin** sauté with seared Duck foie gras and port wine sauce,
(Only when whole foie gras is available)*

Or

35.00/ 43.00

***Beef tenderloin** sauté with crab meat and béarnaise sauce
Topped with a sunny side up egg
Served with potato pancake and seasonal vegetables*

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Hosts – Reimund and Sandy Pitz

Lapin

32.00

Boneless **Rabbit** pot pie
served with sweet potato parsnip pie

Canard

Of Normandy, France

Half 29.50/ Full 36.50

Duck two ways – leg confit crisp and lavender honey breast roasted medium rare
with pears and cherries, Kirsch flavored sauce, and sweet potato parsnip pie

Carré d'Agneau

Of Normandy, France

41.95

Roasted rack of **Lamb** brushed with French mustard served with seasonal vegetables
served with rosemary au gratin potatoes

Forty-Eight Hour Braised Short Rib

34.95

Braised vegetables
Garlic roasted mashed potatoes
Natural Sauce

House Side Dishes

French Fries fried in Duck Fat 7.95

Au Gratin Potatoes 5.50

Buttered Noodles 5.00

Seasonal Vegetables of the Day 5.50

Sautées Mushrooms 7.95

Asparagus and Cajun Hollandaise with Ham

(When available) 7.50

Macaroni and Cheese 8.00

**All food items are cooked to the recommended FDA food code temperatures
unless otherwise requested**

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