

Hors d'Oeuvres

Soupe à l'Oignon

Of Paris-Isle, France

Half 8.75 / Full 9.95

*Traditional **Onion Soup**, Apple Cider, Cream
Gratinée- Gruyère, Émenthal Cheeses*

Tarte à l'Oignon

11.50

*Alsace-Style Caramelized **Onion Tart**, Crisp Smoked Bacon Bits
Herb Boursin, Cottage Cheeses
(Also Available with No Bacon)*

Boudin Noir

(when available)

12.00

*Traditional **Blood Sausage**, Caramelized Onions, Apple Sauce*

Mousse de Foie de Volaille

(when available)

13.50

***Chicken Liver Paté**, Onions, Tomatoes, Cornichons, Warm with Toast*

Baked Brie en Croûte

15.95

*Baked **Brie**, Puff Pastry, Apple Caramel Sauce, Toast Points,
Assorted Wild Greens, House Dressing*

Escargots

16.50

***Snails** in Garlic Butter*

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions.*

There is a \$15. Extra Plate Charge If you insist on splitting an Entrée

Our Corkage Fee is \$25. per 750 ml bottle

A 20% gratuity will be added to Parties of 6 or more, this is non-negotiable

Please No Cell Phones in the Dining Room

Coquilles St. Jacques

16.75

*Sea scallops, Bay Shrimp, Mushrooms in a Light Cream Sauce
Cheese and Garlic Parsley Crust*

Smoked Salmon and Cucumber Terrine

15.95

*In House Smoked Salmon Terrine, Dill Cream Cheese,
Cucumber Salad, Toast Points*

Seafood Crepes Britain

14.95

Two Delicate Crepes, Assorted Seafood, Sauce Mouseline

Shrimps Andre

16.95

Shrimps, Tomatoes, Capers, Beurre Blanc

Moules Marinière

Of Poitou-Charentes, France

16.95

*Steamed Mussels, White Wine, Tomatoes, Cream
Toast for Broth*

Vegetable Strudel

15.50

*Assorted Fresh Vegetables, Tarragon, Spicy Cheddar,
Phyllo Dough, Beurre Blanc*

Steak Tartare*

16.95

Traditional Hand Cut Beef Steak Tartare

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Foie Gras*

(when available)

Of Aquitaine, France

27.50

Duck Foie Gras Terrine, Toasted Brioche, Fig Preserve

Or

32.00

Fresh Grade-A Seared Duck Foie Gras*

Buttermilk Waffle, Dark Red Cherries

Salade

Salade Laitue et Noix

Of Burgundy, France

8.25

Hydro Bibb Boston Lettuce, Roquefort Cheese Crumbles,

Toasted Candied Pecans,

Mustard Seed Vinaigrette

Salade de Trois Tomates à la Crème de Chèvre

Of Normandy, France

11.50

Three Assorted Marinated Tomatoes, Wild Greens, Goat Cheese,

Shallot Tarragon Vinaigrette

Roasted Beet Salad

10.95

Oven Roasted Beets,

Walnuts

Goat Cheese

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Entrées

Escalope Viennoise

29.50

*Breaded **Pork Loin** Pan-Fried Golden Brown to Perfection
Hunter Style—Black Forest Mushroom, Peppercorn Sauce,
Starch of the Day*

Or

*Crab Meat and Béarnaise Sauce,
Starch of the Day*

33.00

Aubergine du Bayou Tèche

28.00

***Eggplant**, Crab Meat, Shrimp, Cajun Hollandaise, Ham
Seasonal Vegetable, Starch of the Day*

Le Poisson “Bronze”

29.75

*The Original **Bronzed Fish**, Toasted Pecans, Tomato Beurre Blanc
Coated with 10 Spices, Cooked in a Cast Iron Skillet
Ratatouille, Sweet Potato Parsnip Pie*

Seared Scallops Oscar Style*

Of Pays-De-La-Loire, France

35.75

*Pan Seared **Scallops**, Crab Meat, Béarnaise Sauce
Asparagus, Starch of the Day*

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Légumes

24.75

Assorted Fresh **Vegetables** of the Day
Sweet Potato Parsnip Pie

Poulet "Coq au Vin"

Of Burgundy, France

25.95

Braised **Chicken** "Coq Au Vin"
Red Wine, Mushrooms, Bacon, Onions
Buttered Egg Noodles

Tournedos*

27.00/37.95

Beef Tenderloin Steak, Bleu Cheese Crust,
Assorted Wild Mushrooms, Port Wine Sauce,
Seasonal Vegetable, Starch of the Day

Beef*

42.00/ 49.75

Beef Tenderloin sauté with Seared Duck Foie Gras and Port Wine Sauce,
(Only When Whole Foie Gras is Available)

Or

35.75/ 43.50

Beef Tenderloin sauté with Crab Meat and Béarnaise Sauce
topped with a Sunny Side Up Egg
Seasonal Vegetable, Starch of the Day

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Canard*

Of Normandy, France

36.50

Duck Two Ways – Leg Confit Crisp., Lavender Honey Breast

Roasted Medium Rare

Pears, Cherries, Kirsch Flavored Sauce, Sweet Potato Parsnip Pie

Carré d' Agneau*

Of Normandy, France

41.95

*Roasted Rack of **Lamb**, French Mustard*

Seasonal Vegetable, Starch of the Day

House Side Dishes

Macaroni and Cheese 8.00

French Fries fried in Duck Fat 7.95

Side of Potatoes 5.50

Buttered Egg Noodles 5.00

Seasonal Vegetables of the Day 5.50

Sautéed Mushrooms 7.95

Asparagus and Cajun Hollandaise with Ham

(When available) 7.50

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Dessert

Our Famous Soufflés

**Due to Preparation Time ALL Soufflés Must be Ordered
with Your Entrée - no exceptions.**

\$10.50

Rich and creamy yet also as light as air

A French classic

Choice of:

Grand Marnier

Chocolate

Raspberry

or

Caramel

Tarte aux Pommes

\$8.50

*Buttery Puff Pastry, **Granny Smith Apples**, Raisins*

Praline Crunch, Ice Cream

Crème Brûlée

\$8.50

*Silky Rich **Custard**, Caramelized Sugar*

Three Cheeses

\$15

Chef's Selection

Crepe Suzette

\$8.50

*Delicate **Egg Pancakes**, Grand Marnier Sauce*

French Style Chocolate Lava

\$9.25

*Traditional **French Lava Cake**, Ice Cream*

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