

Hors d'Oeuvres

Soupe

Soupe a L'Oignon

Traditional **onion soup** with apple cider, cream, Gratinee with gruyere, emmenthal cheeses

Vichyssoise

Chilled potato leek, garnished with crispy bacon

Milleville Leek, Seafood and Egg

Shrimp, Scallop, and Crab served on puff pastry topped with a sunny side up egg served with beurre blanc sauce

Tarte a L'Oignon

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

Fresh Florida Frog Legs Hester Style

Lightly seasoned and sautéed frog legs, topped with tomatoes and cheese
Finished with beurre blanc

Fresh Ahi Tuna

Seared rare with a sweet chili garlic sauce

Gateau de Crabe

Crab cake on a fried green tomato topped with Cajun hollandaise sauce

Souffle au Fromage

Gruyere **cheese soufflé** with grits

Boudin Noir

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

Parties of 6 or more 20% gratuity will be added

Oysters

Four **fresh regional oysters**, Rockefeller with spinach and pernod, Bienville with crab meat, Fried Cajun hollandaise and Raw with shallot champagne vinaigrette

Escargots

Snails in garlic butter

Mousse de Foies de Volailles

Chicken liver pate served warm with toast, onions, tomatoes, cornichons

Moules Marinieres

Bally straw **mussels**, white wine, tomatoes, finished with cream, served with toast for the broth

Moules Dijonaises

Steamed **mussels** with dijon mustard sauce (Americans Favorites)

Moules Vignerones

Steamed **mussels** in red wine, herbs, mushroom, garlic, and bacon

Moules Rochelaises from La Rochelle **(A City Located in the SW of France)**

Steamed **mussels** with curry, diced apples and light cream (Chef's Favorite)

Coquilles St. Jacques

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

Crevettes

Shrimps in beurre blanc with tomato, capers and garlic

Steak Tartare

Traditional hand cut beef **steak tartare**

Foie Gras

Duck foie gras terrine, toasted egg bread, preserve

Salade

Napolian de Mozzarella

*Sliced marinated Buffalo Mozzarella
served with sliced tomatoes, layered in puff pastry
Garnished with wild greens, served with a fig balsamic vinaigrette*

Space Coast Crab Salade

*Fresh Space Coast Crab meat, tomato, cucumber, mango salad,
Mixed greens and walnut vinaigrette*

Salade Laitue Et Noix

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

Salade Endives, Cresson, Chevre Chaud

*Belgian endives, watercress, mushrooms and goat cheese
with French mustard dressing*

Salad Tomatoes Et Chevre

*Three different **tomatoes** with herb goat cheese and balsamic vinaigrette*

Le Coq au Vin Summer Salad

*Assorted wild greens, Fresh seasonal melon, raspberry vinaigrette
Also available with bronzed shrimp 14.75*

Classic Beef Bourquignon

*Braised tenderloin tips with potatoes, carrots, celery and mushrooms,
finished in a rich red wine sauce, served with egg noodles*

Schnitzel

*Breaded **Pork Loim** pan fried golden brown to perfection.
Available Hunter Style—topped with black forest mushroom and peppercorn Sauce
Or
Topped with Crab meat and Bearnaise Sauce
Both Schnitzel offerings served Classic Style with au gratin potatoes and vegetable*

Aubergine du Bayou Teche

***Eggplant** fried with crab meat, shrimp and Cajun hollandaise sauce,
caviar potatoes, haricot verts, and braised carrots*

Pan Seared King Clip Filet

*topped with lobster meat, red and yellow roasted peppers
vanilla bean beurre blanc
Served with seasonal vegetables and potatoes*

Mustard Crusted Salmon

*Filet of salmon topped with mustard and seasoned bread crumbs,
Served with herb flavored couscous, seasonal vegetables
Finished with a mustard beurre blanc*

Le Poisson “Bronze”

*The original **Bronzed Fish** with toasted pecans and citrus beurre blanc coated with 10 spices,
cooked in a cast iron skillet, ratatouille and Creole plantain*

Seared Scallops Oscar Style

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

Farm Raised Trout

*Pan roasted trout finished with beurre blanc, roasted potatoes, house vegetables
Also available with crab meat, 32.95*

Sea Bass

Sea Bass filet baked with artichoke and spinach
Served with braised fennel,
and orange mango flavored beurre blanc

Olive Oil Roasted Halibut

Halibut served Hester Style, with tomatoes capers and cheese,
House vegetables, au gratin potatoes, beurre blanc sauce

Legumes

Vegetables – Sweet potato parsnip pie, fennel, leeks, vegetable ratatouille,
spinach, Creole plantain, carrots with thyme and seasonal salad of the day

Poulet “Coq Au Vin”

Braised **chicken** “Coq Au Vin” with red wine, mushrooms, bacon, onions
haricot verts, rosemary honey carrots butter and egg noodles

Ris De Veau

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

New York Strip Steak

Center Cut Choice **New York Strip Steak** served with au gratin potatoes,
carrots and haricot verts
Choice of Bearnaise, or peppercorn sauce

Tournedos

Beef tenderloin steak on shredded short ribs, with a bleu cheese crust,
forest mushrooms, port wine sauce, carrots with thyme and au gratin potatoes

Beef

Beef tenderloin sautéed with fresh duck foie gras, and Port wine sauce,
(only when whole foie gras is available)

Or

Beef tenderloin sautéed with jumbo lump crab meat, béarnaise sauce
potato pancakes, haricots verts and carrots

Veal Cordon Bleu

*Thinly sliced veal, stuffed with ham and swiss cheese, lightly breaded
Oven roasted, served with house vegetables and au gratin potatoes, veal reduction*

Canard

Duck 2 ways – leg confit crisp with lavender honey breast roasted medium rare
with pears and cherries, Kirsch flavored sauce, and sweet potato parsnip pie

Carre D'Agneau

Roasted rack of **lamb** with garlic and herbs, served with rosemary au gratin potatoes
and a watercress salad

Lapin

Boneless **rabbit** braised in veal stock with California prunes, served with macaroni ham and cheese

Cassoulet

*Specialty from the Southwest of France
White beans slowly braised with lamb, duck, and port garlic sausage,
topped with a crust of duck cracklings, herbs, and bread crumbs*

House Side Dishes

Baked lobster Macaroni and cheese

Truffle French Fries

Mashed Potatoes

Au Gratin Potatoes

Buttered Noodles

Green Beans and Carrots

Sauteed Forrest Mushrooms

Asparagus With Cajun Hollandaise

(when available)

Side Bernaise or Side of Peppercorn

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

Parties of 6 or more 20% gratuity will be added