



SÉRÉNITÉ
RESTAURANT

Plateaux de Fruits de Mer

*Oysters 1/2 doz. Market Price

OYSTER ROCKEFELLER - 6
Bechamel sauce with garlic, parmesan, bacon, & shallots (min. 3)

OYSTER FLIGHT - 1 dozen - Market Price
Raw, fried, steamed, rockefeller, trio of sauces

SHRIMP COCKTAIL - 12 4 each

STEAMED MUSSELS - 14
with white wine, garlic, butter, parsley

LE GRAND PLATEAUX - Market Price
Shrimp cocktail, oysters, mussels, smoked salmon & twin lobster tails (4oz. each)



Les Entrées

ESCARGOT - 14
Burgundy snails with garlic & butter
FROG LEGS - 16
Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter

*BEEF/TUNA TARTARE - 16
Capers, shallots, dijon, anchovies & toast points

CHARCUTERIE DU JOUR - Market Price
House tasting of terrine and chef selection of meats with olives, cornichons & toast points

ARTICHOKES À LA BARIGOULE - 12
Braised artichokes with white wine butter sauce (V) (vegan-sub olive oil for butter)

FROMAGE - Market Price
Rotating selection of cheeses

STRAWBERRY TART - 8
House-made pastry, fresh strawberry, cream, pistachios

FONDUE - 16
White wine garlic cheese fondue with baguettes

DUCK FOIE GRAS - 26
French grittos cherry copote, garnished with balsamic fig drizzle & served with brioche bread

SMOKED BONE MARROW - 34
A' la moelle, two bones split, pink salt, cracked pepper, chanterelle mushrooms, shallot reduction, served with baguettes

CRAB STUFFED CALAMARI - 24
Lump crab meat, cheesy polenta, burgundy shallot reduction

BACON WRAPPED DIVER SCALLOPS -20
Lardon slices, house-made bacon jam

COQUILLE ST. JACQUES - 18
Scallop, shrimp, mushroom, white wine fumet sauce

SMOKED SALMON CANAPE'S - 18
French baguette, herb cream cheese

EUROPEAN COMPOUND - Market Price
BUTTER BOARD

Les Salades

(V) MIXED LOCAL GREENS - 8
Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette

*CAESAR - 12
Romaine lettuce, parmesan cheese, croutons, with house caesar dressing

*SALAD NICOISE - 18
Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives with red wine vinaigrette

CAPRESE SALAD - 12
Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Vinaigrette

FRESH STRAWBERRY SALAD - 10
Hydroponic Greens, Fresh Strawberries, Almond, Shallot, Sesame - Poppy Seed Vinaigrette

BEET SALAD - 12
Hydroponic Greens, Pickled Baby Peppers & Pickled Shallots, Crumbled Chevre, Citrus Balsamic Vinaigrette



Soupes

FRENCH ONION - 8
DU JOUR - MP

ADD TO ANY MEAL:

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|--------------------|------|
| Caramelized Onions | \$4 |
| Sautéed Mushrooms | \$4 |
| Grilled Chicken | \$8 |
| Shrimp | \$8 |
| Steak | \$14 |
| Lobster | \$12 |
| Salmon | \$14 |
| Duck Foie Gras | \$20 |

(V) Vegan courses

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.