

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
- SWEET AND SAVORY BREAD PUDDING - 14**
Cinnamon French brioche bread topped with caramelized onions, sauteed mushrooms, caramel, & herbs de provence
- ARTICHOKES Á LA BARIGOULE - 12**
Braised artichokes with white wine butter sauce
(V) (vegan-sub olive oil for butter)
- FROMAGE - Market Price**
Rotating selection of cheeses
- GOAT CHEESE TART - 12**
Spinach, sun-dried tomatoes, & goat cheese
- CALAMARI - 12**
Deep fried calamari with spicy tartar sauce
- FONDUE - 16**
White wine garlic cheese fondue with baguettes
- MUSHROOM WELLINGTON - 18**
Mushrooms and gruyere cheese wrapped in french puff pastry & topped with a coconut white wine sauce
- DUCK FOIE GRAS - 26**
French grittos cherry compote, 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
- VEGETARIAN ENCHILADAS - 14**
Garbanzo and pinto beans, spinach, cheddar wrapped in a tortilla & finished with pepper jack cheese.

Les Salades



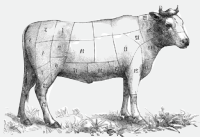
- (V) MIXED LOCAL GREENS - 8**
Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette
- *CAESAR - 12**
Romaine lettuce, parmesan cheese, croutons, with house caesar dressing
- *SALAD NICOISE - 18**
Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives & greens with red wine vinagrette
- BELGIUM ENDIVE SALAD - 12**
Belgium endive, Asian pear, bleu cheese, & bayonne ham with an apple-cider vinaigrette
- FRENCH BISTRO SALAD - 12**
Mixed greens with pork belly, candied walnuts, pickled shallots, & 45 minute egg, with lemon-dijon vinaigrette
- ADD TO ANY MEAL:**
- | | | | |
|--------------------|------|---------|------|
| Grilled Chicken | \$8 | Shrimp | \$8 |
| Duck Foie Gras | \$20 | Steak | \$14 |
| Sauteed Mushrooms | \$4 | Lobster | \$12 |
| Caramelized Onions | \$4 | Salmon | \$14 |

Sides

- | | |
|---------------------------|---|
| LYONNAISE POTATOES | 6 |
| PERUVIAN WHIPPED POTATOES | 8 |
| POMME FRITES | 6 |
| HARICOT VERTS | 8 |
| RATATOUILLE | 8 |
| COCONUT BRUSSEL SPROUTS | 8 |
| SPINACH AU GRATIN | 8 |
| MUSHROOM RISOTTO | 8 |
| BLACK FORBIDDEN RICE | 8 |
| FRENCH "MAC & CHEESE" | 8 |
| with Lobster add \$12 | |

Soupes

FRENCH ONION - 8 **DU JOUR - MP**



Le Boeuf

Certified Angus Beef™



Includes mixed local greens salad or a side and a sauce of your choice

*4 OZ.	AUSTRALIAN 9 SCORE WAGYU	50
*8 OZ.	FILET MIGNON	Market Price
*8 OZ.	SIRLOIN STEAK	Market Price
*12 OZ.	NEW YORK STRIP	Market Price
*TWO 4.5 OZ.	LOBSTER TAILS	Market Price
18 OZ	C.A.B. BONE-IN-RIBEYE	Market Price
FILET OSCAR Bearnaise sauce, crab meat, caviar with a 4½ oz. cold water lobster tail		90

Sauces

***BÉARNAISE** - Rich butter sauce made with tarragon vinegar, & shallots

AU POIVRE - Cognac cream sauce with demi-glace & green peppercorns

BORDELAISE - Red wine demi-glace with shallots

DIANE - Demi-glace with mushrooms, shallots, brandy and cream

OSCAR STYLE - 14
Bearnaise sauce, crab meat, & caviar

Plats Principaux

*BURGER - 16	Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato, & tomato aioli, served with fries	
PASTA AGLIO - 22	Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil Substitute gluten free pasta \$4	
SEAFOOD PASTA - 44	Pappardelle pasta, oishi shrimp & lobster meat & housemade alfredo sauce	
*SALMON - 32	Horseradish-crusted chilean salmon sautéed spinach & herb cream sauce	
*TROUT ALMONDINE - 34	Almond-crusted trout, with whipped potatoes, haricot verts, & lemon butter sauce	
GNOCCHI (V) - 22	Potato gnocchi, red onion, shiitake mushrooms, & red pepper, with a white wine coconut sauce	
PORK SHANK - 36	With black forbidden rice & topped with vermouth cream jus	
BRAISED RABBIT LEG - 44	Braised in dijon mustard cream sauce with spinach & carrots	
DUCK A L'ORANGE - 44	Half roasted duck with goose fat potatoes, haricot verts, & orange demi	
POULET ROUGE CHICKEN - 38	Half roasted chicken with whipped Peruvian potatoes & basquaise sauce	
VEAL TOMAHAWK - 89	Peruvian potato cakes with spinach & white wine mushroom sauce	
CASSOULET - 42	White bean stew with duck leg confit, pork belly, sausage toulouse & a wild boar chop	
OXTAIL BOURGUIGNON - 44	Braised in red wine, bacon, pearl onions & mushrooms over rice pilaf	
WILD BOAR CHOPS- 50	Potato croquettes, pumpkin puree, with a white wine date cream sauce	
*SALMON - 34	Horseradish-crusted chilean salmon sautéed spinach & herb cream sauce	
EGGPLANT GRATIN - 26	Ricotta and parmesan mousse, marinara sauce	
*SCALLOPS - Market Price	Sautéed sea scallops, spinach and fingerling potatoes served with shrimp cream sauce	
MUSHROOM NAPOLEON - 22	(V) Grilled zucchini, yellow squash, roasted red pepper and portobello mushrooms with roasted red pepper coulis`	
PASTA DU JOUR	Market Price	
FLAT BREAD DU JOUR	Market Price	