



le menu

oysters on the half shell	
half dozen	22
dozen	42
3 course menu	65
* supplement	5
appetizers	
escargot	17
garlic . parsley . butter	
soupe a l'oignon	16
roasted chestnut soup	15
duck fat croutons . creme fraiche and truffle oil	
mesclun salad	17
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	18
frisee . duck confit . smoked breast . chicken liver mousse	
goat cheese	18
polenta . pine nut . tomato . eggplant . balsamic	
trio of salmon	18
tartare . gravlax . roe . egg . creme fraiche	
entrees	
vegetable napoleon	37
farro . barley . lentils . artichoke . almond . curry sauce	
sauteed branzini and braised oxtail	40
roasted garlic mashed potato . pearl onion . jus de poulet	
pork tenderloin	38
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	38
cannelini bean ragout . duck confit . toulouse & garlic sausages	
* filet mignon	46
mushroom . pommes de terre landaise . sauce a la perigourdine	
desserts	
creme brulee	13
vanilla bean	
profiteroles	13
vanilla bean ice cream . chocolate sauce . almond	
french toast	13
hazelnut creme anglaise . salted caramel ice cream	
tarte du jour	13