



le menu

oysters on the half shell	
half dozen	18
dozen	36
3 course menu	60
* supplement	5
appetizers	
escargot	15
garlic . parsley . butter	
soupe a l'oignon	14
yellow corn soup	14
roasted corn . espelette	
mesclun salad	14
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	16
frisee . duck confit . smoked breast . chicken liver mousse	
beets	15
shallot . goat cheese . arugula	
trio of salmon	15
tartare . gravlax . roe . egg . creme fraiche	
entrees	
ratatouille	28
polenta . tomato . zucchini . eggplant . bell pepper	
* bouillabaisse	45
bronzini . striped bass . scallop . mussel fumet . crouton	
pork tenderloin	34
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	36
cannelini bean ragout . duck confit .	
toulouse & garlic sausages	
* filet mignon	45
mushroom . pommes de terre landaise .	
sauce a la perigourdine	
desserts	
creme brulee	12
vanilla bean	
profiteroles	12
vanilla bean ice cream . chocolate sauce . almond	
french toast	12
hazelnut creme anglaise . salted caramel ice cream	
tarte du jour	12