



## le menu

oysters on the half shell	
half dozen	18
dozen	36
<b>3 course menu</b>	<b>60</b>
<b>* supplement</b>	<b>5</b>
<b>appetizers</b>	
escargot	15
garlic . parsley . butter	
soupe a l'oignon	14
yellow corn soup	14
roasted corn . white truffle oil	
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	
<b>entrees</b>	
ratatouille	28
polenta . tomato . zucchini . eggplant . bell pepper	
<b>* bouillabaisse</b>	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 sausage	
<b>* filet mignon</b>	45
mushroom . pommes de terre landaise . sauce a la perigourdine	
<b>desserts</b>	
creme brulee	12
vanilla bean	
profiteroles	12
vanilla bean ice cream . chocolate sauce . almond	
tarte du jour	12
gateau bavarois	12
genoise . mango banana raspberry layers	