



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 . white truffle oil	
mesclun salad	14
creme dijonnaise . camembert . grape . pistachio	
salade landaise	16
frisee . duck confit . smoked breast . chicken liver mousse	
trio of salmon	15
tartare . gravlax . roe . egg . creme fraiche	
entrees	
mushroom risotto	26
hen of the woods . parmesan	
day boat scallops	38
carrot Puree . farro . jus de poulet	
coq au vin	34
yukon gold mashed potato . bacon . pearl onion . carrot . mushroom	
cassoulet	36
cannelini bean ragout . duck confit . toulouse & garlic sausage	
* 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	
chocolate pot de creme	12
langue de chat . chantilly	
french toast	12
hazelnut creme anglaise . salted caramel ice cream	
tarte grand-mere	12
apples in custard . chestnut . rum raisin ice cream	