



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
roasted kabocha squash soup	14
croutons . creme fraiche	
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	
parsley and garlic fresh fettuccini	28
hen of the woods . cherry tomatoes . parmesan .	
sauce forestiere	
sauteed branzini and braised oxtail	38
roasted garlic mashed potato . caramelized pearl onion .	
jus de poulet	
boneless roasted half chicken dodine	34
stuffed with mousse of veal . roasted garlic mashed potato .	
green peppercorn sauce	
pork tenderloin	34
bacon . parsnip puree. brussels sprout . apple calvados sauce	
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	
bavarois	12
raspberry creamy custard . langue de chat	
french toast	12
salted caramel creme anglaise . hazelnut ice cream	
tarte grand-mere	12
apples in custard . chestnut . salted caramel ice cream	