



Bistro Menu



Taxes & Gratuities Not Included / Dine In Only / No Sharing / No Discounts

\$39 3-Course Prix Fixe / Fall 2021

Select 1 Hors d'Oeuvres or 1 Salad or Soup / 1 Entrée / 1 Dessert

Menu Valid 09/27/2021

Les Hors d'Oeuvres-Les Salades et Soupes

SOUPE du JOUR

Daily Market Soup

SALADE CAESAR

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

SALADE VERTE (gf/vg)

Mixed Lettuce / Cherry Tomatoes / Cucumber / Croûtons / Radish / Pickled Shallots

PÂTÉ de FOIE de VOLAILLE

House Chicken Liver Mousse / Crostini / Grainy Mustard / Cornichons & Onions

Les Plats Principaux

PAILLARD de POULET aux TRUFFES (gf)

Amish Chicken Breast Cutlet / Black Truffle Chicken Jus
Pommes "Persillades" / Mushrooms / Cipollini / Kale / Carrots

SAUMON POÊLÉ (gf)

Sautéed Atlantic *Salmon / Parsnip Purée / Mushroom
Cipollini / Kale / Carrots / Shrimp Bisque Sauce

RISOTTO de SAISON (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

Les Desserts

CRÈME BRÛLÉE à la VANILLE (gf)

Baked Tahitian Vanilla Bean Custard / Caramelized Sugar

POT de CRÈME au CHOCOLAT (gf)

Baked Valrhona Dark Chocolate Custard / Crème Chantilly

CRÊPES aux DIPLOMAT

2 Crêpes filled with Crème Diplomat / Valrhona Dark Chocolate Caramel Fudge Sauce
Crème Chantilly / Chocolate Shavings

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet / Langues de Chat Biscuit

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.
Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.

Please let your server know upon ordering.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Please notify us of any allergies.



Brasserie Menu



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\$49 3-Course Prix Fixe / Fall 2021

Select 1 Hors d'Oeuvres or 1 Salad or Soup / 1 Entrée / 1 Dessert

Menu Valid 09/27/2021

Les Hors d'Oeuvres-Les Salades et Soupes

BEIGNETS de CREVETTES

Savory Rock Shrimp Beignets / Guacamole 3pc

PÂTÉ de FOIE de VOLAILLE

Chicken Liver Mousse / Crostini / Grainy Mustard / Cornichons

SALADE CAESAR (gf)

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

SALADE VERTE (gf/vg)

Mixed Lettuce / Cherry Tomatoes / Cucumber / Croûtons / Radish / Pickled Shallots

Les Plats Principaux

CONFIT de CANARD aux FIGUES (gf)

House Cured Duck Leg / Fig & Balsamic Compote / Roasted Pears / Roasted Duck Fat Potatoes / Tuscan Kale

STEAK ~ FRITES (gf)

Char-Grilled Angus *Hanger Steak (7oz) / Bastille Steak Sauce / Pommes Frites
Petite Arugula & Cherry Tomato Salad

MORUE à la BASQUAISE (gf)

Icelandic Espelette Rubbed Cod / Tomato Basquaise / Pommes "Persillades" / Tuscan Kale / Chorizo Crumble

RISOTTO de SAISON (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

Les Desserts

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet / Langues de Chat Biscuits

PROFITEROLES au CHOCOLAT

3 Choux Buns / Chocolate Fudge Sauce / Tahitian Vanilla Bean Ice Cream

GÂTEAU d'AUTOMNE

Delicate Almond Cake / Candied Spiced Oranges / Crème Fraîche Ice Cream

TIRAMISU

Mascarpone / Lady Fingers / Espresso / Valrhona Bittersweet Chocolate / Coffee Ice Cream

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Gourmand Menu



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\$59 3-Course Prix Fixe / Fall 2021

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Menu Valid 09/27/2021

Les Hors d'Oeuvres-Les Salades et Soupes

ESCARGOTS FORRESTIER

Mushrooms / Garlic / Shallots / Parsley / Baguette Crostini

TERRINE de FOIE GRAS

House Cured Foie Gras / Fruit Chutney / Honey Spice Bread

SALADE d'AUTOMNE (gf)

Roasted Beets & Butternut Squash / Arugula / Whipped Goat Cheese / Shallot Dressing

SOUPE à L'OIGNON GRATINÉE (vg)

Caramelized Onion / Crostini / Roasted Onion Broth / Gruyère

SALADE CAESAR (gf)

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

Les Plats Principaux

MAGRET aux FIGUES (gf)

Seared Hudson Valley *Duck Breast / Fig & Balsamic Compote / Roasted Pears
Roasted Duck Fat Potatoes / Tuscan Kale

FAUX FILET de BOEUF (gf)

Seared Angus *Beef New York Strip (8oz) / Béarnaise / Pommes "Persillades" / Seasonal Vegetables

NOIX de SAINT JACQUES (gf)

Seared Atlantic Sea *Scallops / Roasted Butternut Squash Risotto / Sage
Brown Butter Caper Lemon Sauce

RISOTTO de SAISON (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

Les Desserts

VALRHONA MOELLEUX

Dark Chocolate / Morello Cherries / Chocolate Cherry Ice Cream / Crème Chantilly / Cocoa Nib

GÂTEAU d'AUTOMNE

Delicate Almond Cake / Candied Spiced Oranges / Crème Fraîche Ice Cream

BELLETOILE TRIPLE CREAM BRIE (FR)

Pasteurized Cows Milk / Vanilla Poached Apricots / Fruit Nut Bread / Greens

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet / Langues de Chat Biscuits

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