

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	7.99
SOUP DU JOUR	7.99
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche, truffle oil	7.99
MESCLUN SALADE baby greens, candied nuts, aged red wine vinaigrette	7.99
with goat cheese	9.49
with duck confit, salmon, chicken, steak, or shrimp	12.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg, hazelnut vinaigrette	9.99
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99
FOIE GRAS TERRINE plum jam, toasted brioche	17.99
CHARCUTERIE ASSORTIES Chef's selection of house-made sausage, pâté and rillettes (serves 2)	18.99
BASIL PARISIAN GNOCCHI fromage blanc, roasted tomato, arugula	11.99
FRIED GOAT CHEESE SALAD baby arugula, roasted red and yellow beets, lingonberry balsamic vinaigrette	10.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE cheeses supplied by goat.sheep.cow	priced daily



PLATEAU

De Fruits de Mer*

Plateau for 2 people 35.00

Plateau for 4 people 70.00

Plateau includes crab cocktail,
oysters, shrimp, clams, lobster,
and a trio of sauces

FROM THE RAW BAR*

Littleneck Clams 9.99	Crab Cocktail p.d.
Shrimp Cocktail 13.99	Oysters p.d.

MOULES EN SIX PREPARATIONS

<i>Marinière</i>	white wine, shallot, parsley
<i>Bacon Blue Cheese</i>	white wine garlic broth
<i>Pistou</i>	garlic, basil, and olive oil
<i>Curry</i>	mild curry and coriander
<i>Aïoli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream

BOWL 11.99

GRANDE 14.99

STEAK FRITES*

NY STEAK FRITES maître d'hôtel butter	28.99
NY STEAK AU POIVRE	29.99
FILET ROQUEFORT	30.99
BUTCHER'S STEAK shallot demi-glace	25.99
BRASSERIE BURGER 10 oz. beef burger grilled to order, served with pommes frites	12.99
with Roquefort, Gruyère or Cheddar	13.99
<i>(mushrooms, caramelized onions, bacon available)</i>	

SIDE DISHES

Pommes Purée	4.50
Pommes Frites	5.00
Truffle Pommes Frites	7.50
Pommes Dauphinoise	5.75
Fried Brussels Sprouts	5.25
Haricots Verts	5.25
Grilled Asparagus	6.25
Ratatouille	5.25
Béarnaise or Aïoli	1.50

ENTRÉES

TROUT AMANDINE pommes purée, haricots verts, toasted almonds, brown butter	22.99
SEARED SEA SCALLOPS eggplant purée, fennel piperade, pomegranate molasses	26.99
PORK CHOP BRITTANY* grilled pork chop, roasted red potatoes, bacon-braised red cabbage, caramelized apples, Calvados sauce	25.99
BRAISED RABBIT white wine, crème fraîche, whole grain mustard, pommes dauphinoise	25.99
SALMON BÉARNAISE* grilled Faroe Islands salmon, pommes purée, haricots verts, Béarnaise	25.99
CHICKEN FRANÇAISE herb gnocchi, roasted tomatoes, fresh basil, pearl onions, lemon caper sauce	23.99
BRAISED LAMB SHANK parsnip, fig, sauce Poivrade, gremolata	30.99
LEMON ROSEMARY CHICKPEA CAKES goat cheese, Beech mushrooms, zucchini, squash, carrot, cherry tomato, almonds, olive purée	20.99
SHRIMP PROVENÇAL sautéed shrimp, penne pasta, garlic, Pernod, tomato, red chili flake, herbs	22.99
BRAISED SHORT RIB Espagnole sauce, fresh herbs, pommes purée	28.99
COQ AU VIN chicken braised in red wine with bacon lardons, pearl onions, mushrooms	23.99
DUCK CONFIT White Acre peas, corn, haricots verts, tomato, plum sauce	26.99
WHOLE FISH DU JOUR served head to tail	priced daily

SUSHI*

Hamachi- Yellowtail	4.75
Sake- Salmon	4.75
Unagi- BBQ Eel	4.50
Tataki- Beef	5.99
Tataki- Tuna	5.99
Maguro- Tuna	5.99

MAKI OR TEMAKI*

Tempura Fried Tuna Roll	9.99
Spicy Salmon Roll	8.99
Crab Crunch Roll	7.99
Rainbow Roll	12.50
Veggie Roll	6.99
California Roll	7.50
Black Dragon Roll	10.99
Spicy Tuna Roll	8.99
Tempura Fried Shrimp Roll	10.99

Tuna Sushi Plate	15.99
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SUSHI SIDES

Edamame	4.99
Seaweed Salad	3.99
Sushi Rice	2.99

PLATS DU JOUR

MONDAY

PAN SEARED

CRAB CAKES

roasted red potatoes, asparagus,
truffle chive aïoli
26.99

TUESDAY

BISTRO STEAK PISTOU

fingerling potatoes, carrots, parsnips,
asparagus, basil pistou
25.99

WEDNESDAY

ROASTED DUCK BREAST

ratatouille, haricots verts,
thyme jus
27.99

THURSDAY

ROASTED HALF CHICKEN

duck fat carrots, swiss chard,
chicken jus
24.99

FRIDAY

SWORDFISH AU POIVRE

lentils, braised leeks,
lemon caper sauce
27.99

SATURDAY

FILET ROSSINI

filet mignon, foie gras terrine,
shaved black truffle, grilled asparagus,
pommes purée, demi glace
31.99

SUNDAY

BOUILLABAISSE

seafood stewed in garlic,
white wine, and saffron,
crostini with garlic saffron aïoli
25.99



THERE IS A \$2 CHARGE FOR
SUBSTITUTING MENU ITEM SIDES

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION, 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES • AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.