

Hors D'Oeures

\$18

Pan Seared Foie Gras

roasted apple, black currant syrup, fig

\$11

Onion Tart

sour cream, bacon, onion

\$15

Charcuterie or Cheese - Chef Selection

cornichons, mustard

\$17

Moules Marinieres

mussels, white wine, shallots, garlic, frites

\$13

Escargots en Croute

Maitre D'butter, baked under a puff pastry crust

\$19

Steak Tartare

raw beef, capers, onions, mustard, egg yolk

\$14

Beefsteak Tomato Tartare

tomato, onion, cucumber, celery, capers, parsley, buratta, balsamic

Soupes et Salades

\$9

French Onion Soup

rich beef broth, Swiss Cheese, crouton

\$9

Salade Chez Moi

mixed greens, tomato, cucumber, apple

\$13

Salade de Poire

red wine poached pear, bleu cheese, arugula, pomegranate

\$13

Lentil Salade Lyonnaise

frisée, bacon, garlic sausage, poached eggs, green lentils, carrots, celery, onion, croutons, vinaigrette

\$12

Roasted Vegetable Salad

cold roasted vegetable salad, red pepper coulis, fried parsley
\$12

Spinach Salad

baby spinach, orange, roasted almonds, cherry tomatoes, cucumber, raisins, vinaigrette
\$11

Salade Endive

endive, breaded goat cheese, balsamic

Nos Viandes

\$29

Lamb Shank

braised lamb shank, creamy polenta, roasted garlic, au jus
\$26

Coq au Vin

red wine braised chicken, peas, carrots, mushrooms, linguine
\$26

Poulet Basquaise

chicken, red pepper, green pepper, rosemary, garlic, onion, tomato, saffron rice
\$35

Pan Seared Venison Tenderloin

mushroom risotto, Madeira sauce, parsnip chips
\$29

Boeuf Bourguignon

braised short ribs, mashed potatoes, roasted vegetables, grand-mere garnish
\$28

New York Strip au Poivre

New York strip steak, frites
\$26

Stuffed Pork Tenderloin

spinach, goat cheese, sun-dried tomato, mustard sauce, mashed potatoes
\$29

Duck a' l'Orange

confit duck leg, seared duck breast, orange, mashed potatoes, roasted vegetables
\$28

Cassoulet Toulousain

sausage, duck confit, lamb, white beans, tomato, garlic, onion

Nos Poissons

\$26

Skate Wing Genobloise

caper, lemon, cabbage

\$27

Salmon Cabernet

grilled salmon, cabernet sauce, crème fraîche mashed potatoes, roasted beets

\$33

Scallops au Gratin on Halfshell

U10 scallops, carrot, celery, lobster béchamel, parmesan cheese

\$26

Pan Seared Trout

Lake Idaho trout, beurre blanc, red potatoes, broccoli

\$33

Maine Scallops Provençales

pan seared scallops, carrot ginger purée, beurre blanc

Végétarien

\$21

Mushroom Ravioli

sautéed mushrooms, white wine, garlic

\$21

Plat Végétarien

daily selection of roasted vegetables

\$21

Cassoulet Végétarien

roasted vegetables, white beans, tomato, garlic, onion

Sides

Mashed Potatoes

7

Mushroom Risotto

7

Roasted Vegetables

7

French Fries

7

Sautéed Wild Mushrooms

7

Creamed Spinach

7