

A la Carte

APPETIZERS

FRENCH BAGUETTE AND BUTTER \$5.50

LOBSTER BISQUE \$18

1/2 DOZEN OYSTERS \$18

AHI TUNA TARTARE \$20

6 ESCARGOTS A L'AIL \$19

FRENCH ONION SOUP \$17

SALADE D'ENDIVES AU ROQUEFORT \$20

MAINS

JUMBO SCALLOPS \$38

St Jacques Risotto

SEARED SAUMON \$35

Housemade Ratatouille

SEAFOOD LINGUINI \$36

Red or White Sauce

DUCK CONFIT \$29

Charred Brussels, Lardons

VEGETARIAN PLATTER \$34

*Garlic Green Beans, Brussel Sprouts,
Ratatouille, Mixed Greens, Fresh Hummus*

SIDES

POMMES FRITES \$10

With Truffle \$12

RATATOUILLE PROVENCALE \$15

GARLIC MASHED POTATOES \$13

DESSERTS

PROFITEROLES \$13

Sauce Chocolat Maison

APPLE TARTE TATIN \$14

A la Mode

2 DAYS OF VALENTINE

Served Friday 2/14 and Saturday 2/15 Dinner

\$89/person (items also available A la Carte)

including your choice of:

One Starter + One Main Course + One Dessert

STARTERS (\$21 each a la carte)

Black Truffle Gnocchi

Wild Mushrooms, Parmesan Cheese

Rillettes de Canard

Homemade Duck Rillettes, Pickled Vegetables, Brioche Crouton

Mediterranean Octopus

Grilled Octopus, Carrot Ginger Puree, Chorizo, Aioli Maison

MAIN COURSES (\$52 each a la carte)

Short Ribs & Filet

*4oz. Prime Filet Mignon, Short Ribs Bourguignon,
Roasted Cauliflower Puree, Red wine Bordelaise sauce
(Add Lobster +\$32)*

Ballotine de Volaille

*Mary's Chicken Breast Farci with Duck Liver Mousse,
Creamy Spinach, Mushroom Risotto*

Lobster Bouillabaisse

*French Monkfish, Maine Lobster Tail, Shrimp, Mussel,
Calamari, Saffron Broth, Toasted Baguette, Rouille*

DESSERTS (\$16 each a la carte)

Trio de Fromages

*Epoisses, Brie de Meaux, Saint Agur Roquefort,
Mesclun, Caramelized Walnuts, Honeycomb*

Mon Coeur Chocolat

Dark Chocolate and Red Velvet Mousse Heart

Raspberry Creme Brulee

Turbinado Sugar