



le menu

oysters on the half shell	
half dozen	22
dozen	42
3 course menu	68
* supplement	5
appetizers	
escargot	18
garlic . parsley . butter	
soupe a l'oignon	18
roasted kabocha squash soup	18
pear . walnut	
mesclun salad	18
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	18
frisee . duck confit . smoked breast . chicken liver mousse	
beets	18
shallot . goat cheese . arugula	
trio of salmon	18
tartare . gravlax . roe . egg . creme fraiche	
entrees	
mushroom risotto	38
Beech Mushroom . parmesan	
black cod	40
braised oxtail . roasted garlic mashed potato . pearl onion . jus de poulet	
pork tenderloin	40
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	40
cannelini bean ragout . duck confit . toulouse & garlic sausages	
* filet mignon	46
mushroom . pommes de terre landaise .	
sauce a la perigourdine	
desserts	
creme brulee	14
vanilla bean	
profiteroles	14
vanilla bean ice cream . chocolate sauce . almond	
french toast	14
hazelnut creme anglaise . salted caramel ice cream	
chocolat fondant	14
banana . rum-raisin	
tarte du jour	14