



le menu

oysters on the half shell	
half dozen	22
dozen	42
3 course menu	75
* supplement	5
appetizers	
escargot	
garlic . parsley . butter	
soupe a l'oignon	
roasted kabocha squash soup	
kabocha squash . kale	
mesclun salad	
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	
frisee . duck confit . smoked breast . chicken liver mousse	
beets	
shallot . goat cheese . arugula	
salmon trio	
tartare . gravlax . roe . egg . creme fraiche	
entrees	
mushroom risotto	
Beech Mushroom . parmesan	
black cod	
braised oxtail . garlic mashed potato . pearl onion . jus de poulet	
pork tenderloin	
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	
cannelini bean ragout . duck confit . toulouse & garlic sausages	
* filet mignon	
mushroom . pommes de terre landaise .	
sauce a la perigourdine	
desserts	
creme brulee	
vanilla bean	
profiteroles	
vanilla bean ice cream . chocolate sauce . almond	
french toast	
hazelnut creme anglaise . salted caramel ice cream	
chocolat fondant	
banana . rum-raisin	
tarte du jour	