



## le menu

oysters on the half shell	
half dozen	22
dozen	42
<b>3 course menu</b>	<b>68</b>
<b>* supplement</b>	<b>5</b>
<b>appetizers</b>	
escargot	18
garlic . parsley . butter	
soupe a l'oignon	18
roasted tomato soup	18
croutons . basil oil	
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	
<b>entrees</b>	
mushroom risotto	38
Beech Mushroom . parmesan	
potato crusted atlantic salmon	40
lentils . bell pepper . fennel . jus de poulet	
pork tenderloin	40
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	40
cannelini bean ragout . duck confit . toulouse & garlic sausages	
<b>* filet mignon</b>	<b>46</b>
mushroom . pommes de terre landaise . sauce a la perigourdine	
<b>desserts</b>	
creme brulee	14
vanilla bean	
profiteroles	14
vanilla bean ice cream . chocolate sauce . almond	
french toast	14
hazelnut creme anglaise . salted caramel ice cream	
chocolate cake	14
banana . rum-raisin	
tarte du jour	14