



le menu

oysters on the half shell	
half dozen	22
dozen	42
appetizers	
escargot	18
garlic . parsley . butter	
soupe a l'oignon	18
mussels soup	
creme fraiche . parsley. garlic croutons	18
mesclun salad	18
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	21
frisee . duck confit . smoked breast . chicken liver mousse	
salade de patates	18
asparagus . mustard . red onion	
salmon trio	20
tartare . gravlax . roe . egg . creme fraiche	
entrees	
risotto	38
roasted cauliflower . broccoli rabe . parmesan	
striped bass	44
corn . summer squash . bacon sauce	
pork tenderloin	42
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	44
cannelini bean ragout . duck confit . toulouse & garlic sausages	
* filet mignon	49
mushroom . pommes de terre landaise	
sauce a la perigourdine	
desserts	
creme brulee	15
vanilla bean	
profiteroles	15
vanilla bean ice cream . chocolate sauce . almond	
french toast	16
hazelnut creme anglaise . salted caramel ice cream	
chocolat fondant	16
banana . rum-raisin	
tarte du jour	15
3 courses	75
* supplement	5