



LES ESCARGOTS

ANGEL HAIR AUX PIGNONS ET ESCARGOTS \$17.95

ANGEL HAIR PASTA WITH 6 LARGE ESCARGOTS IN PINE NUTS
BRANDY PROVENCAL SAUCE.

ESCARGOTS NORMANDE AU BRIE \$15.95

6 EXTRA LARGE ESCARGOTS SIMMERED IN BRIE LIGHTLY CREAMED WITH
SWEET APPLE AND CARROTS JULIENNE,
SERVED IN CREAM PUFF SHELL

ESCARGOTS À LA MODE DE L'ABBAYE \$16.95

6 EXTRA LARGE ESCARGOTS STEWED IN FRESH CREAM, CARAMELIZED ONIONS
ARMAGNAC AND BLACK PEPPER

*Believed to have been created by monks, this original recipe was discovered in an ancient monastery during renovation
A perfect example of simple old cuisine at its best*

GRATIN D'ESCARGOT AUX GNOCCHI \$14.95

6 EXTRA LARGE ESCARGOTS & POTATO GNOCCHI BAKED IN MUSHROOM
DUXELLE SAUSE

MARIA'S FAVORITE \$16.95

6 EXTRA LARGE ESCARGOTS AND CHEESE TORTELLINI IN A PARMESAN—
CHAMPAGNE SAUCE WITH FINE HERBS AND DICED TOMATOES, COMPLIMENTED
WITH MUSHROOM— SMOKED SAUSAGE SALPICON DEMI GLACE

ESCARGOT 41 \$18.95

6 EXTRA LARGE ESCARGOTS SAUTÉED WITH SWEETBREAD AND BLACK TRUMPET
MUSHROOMS, LIGHTLY CREAMED MARSALA BROWN SAUCE

ESCARGOTS BOURGUIGNONE \$12.95

6 EXTRA LARGE ESCARGOTS BOURGUIGNONE BAKED IN CLASSIC
SEASONED PARSLEY-GARLIC BUTTER

HORS D'OEUVRES

MOULES A LA SUÇARELLE \$15.95

PRINCE EDWARD ISLAND MUSSELS SIMMERED IN CHARDONNAY, FRESH BASIL, SHALLOTS, DICED FRESH TOMATOES AND A TOUCH LIGHT CREAM.

A delightful recipe from "cuisine de Provence"

PÂTÉ DE CAMPAGNE MAISON \$15.95

HOMEMADE COUNTRY PÂTÉ, SERVED WITH CORNICHONS ET PAIN DE CAMPAGNE.

Classic French way to enjoy this dish

FOIE GRAS DE CANARD MI-CUIT \$24.95

CLASSIC FRENCH FOIE GRAS DELICATECY, SERVED WITH TOASTS AND WHITE PINEAU DES CHARANTES GELÉE

SAUMON FUMÉ AU CAFÉ \$17.95

GUÉRANDE SEA SALT CURED SALMON COATED WITH COFFEE & HICKORY SMOKED, SERVED WITH ONIONS, CAPERS, SOUR CREAM AND TOAST POINTS

Coffee flavors? none, Coffee enhances the delicate flavors and texture by neutralizing natural oil

BRIE AUX NOIX ET RAISINS \$14.95

BAKED BRIE WITH WALNUTS AND GRAPE

SALADES

CEASAR SALAD \$9.95

TRADITIONALLY PREPARED, SERVED WITH ANCHOVY AND CROUTONS

ORGANIC SPRING MIX \$13.95

ORGANIC SPRING MIX LETTUCES GARNISHED WITH FRESH BERRIES, RASPBERRY VINAIGRETTE, AND TOPPED WITH STILTON BLUE CHEESE

ORGANIC BABY SPINACH SALAD \$13.95

BABY SPINACH LEAVES, FRESH BEETS, BACON CRUMBLES, AND A SLICE OF WARM GOAT CHEESE TOASTED WITH SUNDRIED TOMATO VINAIGRETTE

ST. JACQUE SALAD \$18.95

ORGANIC SPRING MIX, LEMON VINAIGRETTE, FRESH ORANGES, AND JUMBO SCALLOP

SOUPES

SOUPE À L'OIGNON GRATINÉE \$8.95

ONION SOUP BAKED WITH CROUTONS AND EMMENTAL CHEESE

BISQUE DE LANGOUSTE \$9.95

LOBSTER BISQUE FINISHED WITH CREAM & SWEET SHERRY.

SOUPE DU JOUR \$8.95

See your server

Consumer advisory

Consuming raw or undercooked meats, eggs, seafood and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. * If unsure of your risk, consult a physician.

FRUITS DE MER

YELLOW TAIL SNAPPER AUX LARDONS \$31.95

LIGHTLY SAUTÉED, SERVED WITH A MERLOT BROWN SAUCE COMPLIMENTED WITH GARLIC CONFIT, MUSHROOM, BACON, BABY SHRIMPS AND FRESH THYME SPRIG

MERLITON DE SAUMON A LA MOUTARDE \$29.95

SALMON FILLETS BAKED IN PARCHMENT PAPER WITH A MUSTARD GARLIC-LEMON BUTTER

LOUP DE MER AMANDINE \$32.95

BRONZINI FILLET SAUTÉED, FINISHED WITH AN ALMONDS BEURRE MEUNIÈRE

FRUITS DE MER AUX MORILLES \$38.95

JUMBO SHRIMPS AND SEA SCALLOPS SAUTÉED WITH WHITE MUSHROOMS, MORELS AND FRESH LEMON THYME. FINISHED IN A LIGHT CHAMPAGNE CREAM SAUCE

BOUILLABAISSE \$37.95

JUMBO SHRIMPS, SEA SCALLOPS, MUSSELS, YELLOW TAIL SNAPPER AND MAHI— MAHI SERVED IN A WHITE WINE TOMATO BROTH

LES VOLAILLES

POULET À LA FAÇON DU PÉGOT \$28.95

CHICKEN BREAST SAUTÉED WITH SPINACH, MUSHROOMS, GARLIC AND ITALIAN-THYME IN A LIGHT MUSHROOM BEURRE BLANC SAUCE

CANARD RÔTI AUX PRUNEAUX \$33.95

HALF CRISPY DUCK RUBBED WITH FRESH GARLIC SALT, SERVED WITH A PLUM PORT WINE SAUCE

CANARD CONFIT AUX LENTILLES VERTES DU PUY \$34.95

OLD FASHIONED SEA SALT CURED DUCK, PAN-FRIED IN GOOSE FAT SERVED WITH LENTILS DU PUY AND DEMI-GLACE SAUCE

LES VIANDES

MÉDAILLONS DE VEAU AUX POMMES \$33.95

VEAL SCALOPPINI SAUTÉED WITH SWEET APPLE AND MUSHROOM CALVADOS CREAMED SAUCE

TOURNEDOS LESDIGUIÈRE \$35.95

BEEF TENDERLOIN SAUTÉED, TOPPED WITH CREAMED SPINACH AND SWISS CHEESE SERVED ATOP OF A MARSALA MUSHROOM BROWN SAUCE

TOURNEDOS AU BEURRE D'ANCHOIS \$34.95

BEEF TENDERLOIN SAUTÉED AND FINISHED WITH AN ANCHOVY BUTTER
Old Provençal family recipe creating the most amazing flavors, yet without any fishy taste.. A must to try for any anchovy's lover

VEAL SWEETBREADS \$31.95

THYMUS GLAND IN YOUNG COW, PAN SAUTÉED AND SERVED WITH A MOREL MUSHROOM CREAM SAUCE.

GRILLED VEAL CHOP \$39.95

GARLIC HERB ENCRUSTED VEAL CHOP WITH PAN AU JUS

GRILLED LAMB CHOPS \$37.95

MINT PESTO AND RED WINE DEMI-GLACE

SPLIT PLATE, PLEASE ADD \$10.95



WHITE COSMOPOLITAN

VODKA, ST. GERMAIN, WHITE CRANBERRY JUICE
\$15.00

MONSIEUR

GREY GOOSE PEAR, ST GERMAIN,
CHAMPAGNE
\$14.00

MADAME

GIN, ST. GERMAIN, GRAPEFRUIT JUICE,
CHAMPAGNE
\$14.00

JAPANESE AFFAIR

TOKI JAPANESE WHISKEY, COMBINER, GINGER
SYRUP, FRESH LEMON JUICE, BLACKBERRIES
\$15.00

FRENCH MARTINI

VODKA, CHAMBERS, PINEAPPLE
\$14.00

AVIATION

GIN, MARASCHINO, CRÈME DE VIOLETTE
\$13.00

LAVENDER MOJITO

WHITE RUM, FRESH LIME JUICE, LAVENDER
\$13.00

FRAMBOISE MARGARITA

TEQUILA, COMBINER, FARMHOUSE
LIQUOR, FRESH LIME
\$14.00

CHAMPAGNE

CHAMPAGNE POP SPLIT.....	\$19.50
MOSCHINO PROSECCO	\$9.00
KIR ROYAL (CHAMPAGNE & BLACK CURRANT SYRUP)	\$9.50
ANDRE DELORME-SPLIT ROSE	\$12.00
LUIS DE SACY GRAND CRU CHAMPAGNE ROSE (375ML).....	\$49.50

WHITE WINES

CHARDONNAY COASTAL VINES	\$7.50
SONOMA CUTRER	\$13.50
PINOT GRIGIO COASTAL VINES	\$7.50
PINOT GRIGIO SANTA MARGARITA	\$14.00
SAINT GABRIEL RIESLING (GERMANY).....	\$12.00
RESERVE DURAND SANCERRE	\$15.00
CHABLIS DOMAINE COLUMBIER	\$14.00
ROSE MIMI COTTE DE PROVENCE	\$13.00
OYSTER BAY SB (NEW ZEALAND).....	\$9.00
DOMAINE DE TERRA VECCHIA MUSCAT	\$12.00

RED WINES

PINOT NOIR COASTAL VINES	\$7.50
BORDEAUX GRANDES MOTTES	\$10.00
CABERNET COASTAL VINES	\$7.50
COTES DU RHONE BARVILLE	\$12.00
MERLOT COASTAL VINES	\$7.50
DECOY CABERNET	\$15.00
ELOUAN PINOT NOIR.....	\$12.00
CHATEAUX LA CARDONE MEDOC (375 ML).....	2015 \$45.00