



LES ESCARGOTS

ANGEL HAIR AUX PIGNONS ET ESCARGOTS \$19.95

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

ESCARGOTS NORMANDE AU BRIE \$18.95

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 \$19.95

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 \$17.95

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

MARIA'S FAVORITE \$19.95

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 \$21.95

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

ESCARGOTS BOURGUIGNONE \$15.95

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

HORS D'OEUVRES

MOULES A LA SUÇARELLE \$17.95

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 \$19.95

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

Classic French way to enjoy this dish

FOIE GRAS DE CANARD MI-CUIT \$25.95

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

SAUMON FUMÉ AU CAFÉ \$19.95

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 \$15.95

BAKED BRIE WITH WALNUTS AND GRAPE

Half dozen of Fresh Cold Water Oysters

Served with home made cocktail sos and horseradish \$MKT

SALADES

CEASAR SALAD \$13.95

TRADITIONALLY PREPARED, SERVED WITH ANCHOVY AND CROUTONS

ORGANIC SPRING MIX \$15.95

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

ORGANIC BABY SPINACH SALAD \$15.95

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

BEET SALAD L'ORANGE \$17.95

MIXED BEETS SERVED WITH ARUGALA, AND AN ORANGE POPPY SEED VINAIGRETTE

SHAVED FENNEL AND ORANGE SUPRE'MES

SOUPES

SOUPE À L'OIGNON GRATINÉE \$11.95

ONION SOUP BAKED WITH CROUTONS AND EMMENTAL CHEESE

BISQUE DE LANGOUSTE \$13.95

LOBSTER BISQUE FINISHED WITH CREAM & SWEET SHERRY.

SOUPE DU JOUR \$11.95

See your server

FRUITS DE MER

SNAPPER AUX LARDONS \$39.95

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 \$35.95

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

LOUP DE MER AMANDINE \$39.95

BRANZINO FILLET SAUTÉED, FINISHED WITH AN ALMONDS BEURRE MEUNIERE

FRUITS DE MER AUX MORILLES \$44.95

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

BOUILLABAISSE \$45.95

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

LES VOLAILLES

POULET À LA FAÇON DU PÉGOT \$33.95

CHICKEN BREAST SAUTÉED WITH SPINACH, MUSHROOMS, ANDOULLIE SAUSAGE, GARLIC AND ITALIAN-THYME IN A LIGHT MUSHROOM DEMI-GLACE'

CANARD RÔTI AUX PRUNEAUX \$44.95

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

CANARD CONFIT AUX LENTILLES VERTES DU PUY \$39.95

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 \$39.95

VEAL SCALOPPINI GRILLED WITH SWEET APPLE AND MUSHROOM CALVADOS CREAMED SAUCE

TOURNEDOS LESDIQUIÈRE \$45.95

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

TOURNEDOS AU BEURRE D'ANCHOIS \$45.95

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 \$39.95

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

GRILLED VEAL CHOP \$53.95

GARLIC HERB ENCRUSTED VEAL CHOP WITH PAN AU JUS

BERKSHIRE PORK CHOP \$45.95

GRILLED PORK CHOP MUSHROOM DEMI GLACE, HOMEMADE MASHED POTATOES AND MIX VEGETABLES

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, CHAMBORD, PINEAPPLE \$15.00

AVIATION

GIN, MARASCHINO, CRÈME DE VIOLETTE \$14.00

LAVENDER MOJITO

WHITE RUM, FRESH LIME JUICE, LAVENDER \$15.00

FRAMBOISE MARGARITA

TEQUILA, COMBIER, FRAMBOISE LIQUOR, FRESH LIME \$14.00

CHAMPAGNE

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| CHAMPAGNE MOET SPLIT | \$29.00 |
| MOSCHINO PROSECCO | \$11.00 |
| KIR ROYAL (CHAMPAGNE & CHAMBORD) | \$14.50 |
| ANDRE DELORME SPLIT ROSE | \$17.00 |

WHITE WINES

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| CHARDONNAY COASTAL VINES | \$10.50 |
| DUCKHORN CHARDONNAY | \$21.00 |
| PINOT GRIGIO COASTAL VINES | \$10.50 |
| PINOT GRIGIO SANTA MARGARITA | \$16.00 |
| SAINT GABRIEL RIESLING (GERMANY) | \$12.00 |
| LAURENT MONTAGU SANCERRE | \$17.00 |
| CHABLIS DOMAINE COLUMBIER | \$17.00 |
| ROSE MIMI COTTE DE PROVENCE | \$13.00 |
| GIESEN SB (NEW ZEALAND) | \$13.00 |
| DOMAINE DE TERRA VECCHIA MUSCAT | \$12.00 |

RED WINES

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| PINOT NOIR COASTAL VINES | \$10.50 |
| BORDEAUX GRANDES MOTTES | \$14.00 |
| CABERNET COASTAL VINES | \$10.50 |
| COTES DU RHONE BARVILLE | \$14.00 |
| MERLOT COASTAL VINES | \$10.50 |
| DECOY CABERNET BY DUCKHORN | \$19.00 |
| ELOUAN PINOT NOIR BY CAYMUS | \$17.00 |
| CHATEAUX LA CARDONE MEDOC (375 ML).....2015 | \$45.00 |