



## 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 \$21.95

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 \$27.95

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

## \* SAUMON FUMÉ AU CAFÉ \$21.95

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 \$17.95

BAKED BRIE WITH WALNUTS AND GRAPE

## \* Half dozen of Fresh Cold Water Oysters

Served with home made cocktail sauce and horseradish \$MKT

# SALADES

## CAESAR SALAD \$13.95

TRADITIONALLY PREPARED, SERVED WITH ANCHOVY AND CROUTONS

## ORGANIC SPRING MIX \$15.95

ORGANIC SPRING MIX LETTUCES 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 \$13.95

ONION SOUP BAKED WITH CROUTONS AND EMMENTAL CHEESE

## BISQUE DE LANGOUSTE \$19.95

LOBSTER BISQUE FINISHED WITH CREAM & SWEET SHERRY.

## SOUPE DU JOUR \$13.95

*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

### 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 \$37.95

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 \$47.95

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

### BOUILLABAISSE \$49.95

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 \$43.95

VEAL SCALOPPINI GRILLED WITH SWEET APPLE AND MUSHROOM CALVADOS CREAMED SAUCE

### TOURNEDOS LESDIGUIÈRE \$55.95

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

### TOURNEDOS AU BEURRE D'ANCHOIS \$55.95

CERTIFIED ANGUS 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 \$59.95

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  
\$17.00

MONSIEUR

GREY GOOSE PEAR, ST GERMAIN,  
CHAMPAGNE  
\$17.00

MADAME

GIN, ST. GERMAIN, GRAPEFRUIT JUICE,  
CHAMPAGNE  
\$17.00

JAPANESE AFFAIR

TOKI JAPANESE WHISKEY, COMBINER, GINGER  
SYRUP, FRESH LEMON JUICE, BLACKBERRIES  
\$17.00

FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE  
\$17.00

AVIATION

GIN, MARASCHINO, CRÈME DE VIOLETTE  
\$17.00

LAVENDER MOJITO

WHITE RUM, FRESH LIME JUICE, LAVENDER  
\$17.00

FRAMBOISE MARGARITA

TEQUILA, COMBIER, FRAMBOISE LIQ-  
UOR, FRESH LIME  
\$17.00

CHAMPAGNE

CHAMPAGNE MOET SPLIT .....	\$29.00
MOSCHINO PROSECCO .....	\$11.00
KIR ROYAL (CHAMPAGNE & CHAMBORD) .....	\$14.50
ANDRE DELORME-SPLIT ROSE .....	\$17.00
MARQUISE GOULAINÉ-CLEMANT(BRUIT) GL .....	\$17.00

WHITE WINES

CHARDONNAY HOUSE .....	\$12.00
DUCKHORN CHARDONNAY .....	\$21.00
PINOT GRIGIO HOUSE .....	\$12.00
PINOT GRIGIO SANTA MARGARITA .....	\$16.00
SAINT GABRIEL RIESLING (GERMANY) .....	\$12.00
LAURENT MONTAGU SANCERRE .....	\$19.00
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

PINOT NOIR HOUSE .....	\$12.00
BORDEAUX GRANDES MOTTES .....	\$14.00
CABERNET HOUSE .....	\$12.00
COTES DU RHONE BARVILLE .....	\$14.00
MERLOT HOUSE .....	\$12.00
DECOY CABERNET BY DUCKHORN .....	\$19.00
ELOUAN PINOT NOIR BY CAYMUS .....	\$17.00
CHATEAUX LA CARDONE MEDOC ( 375 ML).....2015	\$45.00