



LES ESCARGOTS

ANGEL HAIR AUX PIGNONS ET ESCARGOTS \$20.95

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

ESCARGOTS NORMANDE AU BRIE \$19.95

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 \$20.95

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 \$19.95

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 \$22.95

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

ESCARGOTS BOURGUIGNONE \$18.95

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

HORS D'OEUVRES

MOULES A LA SUÇARELLE \$23.95

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 \$22.95

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

Classic French way to enjoy this dish

PÂTES A LA TRUFFE \$33.95

HOMEMADE PASTA SERVED WITH A JULIENNE OF WINTER BLACK TRUFFEL'S

* SAUMON FUMÉ AU CAFÉ \$25.95

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 \$23.95

BAKED BRIE WITH WALNUTS AND GRAPE

Grilled Octopus \$27.95

Grilled Octopus served with Home Made Citrus Polenta

SALADES

CAESAR SALAD \$17.95

TRADITIONALLY PREPARED, SERVED WITH ANCHOVY AND CROUTONS

ORGANIC SPRING MIX \$19.95

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

ORGANIC BABY SPINACH SALAD \$19.95

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

BEET SALAD L'ORANGE \$19.95

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

SHAVED FENNEL AND ORANGE SUPRE'MES

SOUPES

SOUPE À L'OIGNON GRATINÉE \$16.95

ONION SOUP BAKED WITH CROUTONS AND EMMENTAL CHEESE

BISQUE DE LANGOUSTE \$21.95

LOBSTER BISQUE FINISHED WITH CREAM & SWEET SHERRY.

SOUPE DU JOUR \$15.95

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 \$41.95

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 \$39.95

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

LOUP DE MER AMANDINE \$41.95

BRANZINO FILLET SAUTÉED, FINISHED WITH AN ALMONDS BEURRE MEUNIERE

FRUITS DE MER AUX MORILLES \$49.95

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

BOUILLABAISSE \$51.95

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 \$36.95

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

CANARD RÔTI AUX PRUNEAUX \$46.95

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

CANARD CONFIT AUX LENTILLES VERTES DU PUY \$45.95

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 \$45.95

VEAL SCALOPPINI GRILLED WITH SWEET APPLE AND MUSHROOM CALVADOS CREAMED SAUCE

TOURNEDOS LESDIQUIÈRE \$57.95

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 \$57.95

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 \$42.95

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

GRILLED VEAL CHOP \$63.95

GARLIC HERB ENCRUSTED VEAL CHOP WITH PAN AU JUS

BERKSHIRE PORK CHOP \$47.95

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
\$18.00

MONSIEUR

GREY GOOSE PEAR, ST GERMAIN,
CHAMPAGNE
\$18.00

MADAME

GIN, ST. GERMAIN, GRAPEFRUIT JUICE,
CHAMPAGNE
\$18.00

JAPANESE AFFAIR

TOKI JAPANESE WHISKEY, COMBINER, GINGER
SYRUP, FRESH LEMON JUICE, BLACKBERRIES
\$18.00

FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE
\$18.00

AVIATION

GIN, MARASCHINO, CRÈME DE VIOLETTE
\$18.00

LAVENDER MOJITO

WHITE RUM, FRESH LIME JUICE, LAVENDER
\$18.00

FRAMBOISE MARGARITA

TEQUILA, COMBIER, FRAMBOISE LIQ-
UOR, FRESH LIME
\$18.00

CHAMPAGNE

CHAMPAGNE MOET SPLIT	\$29.00
MOSCHINO PROSECCO	\$11.00
KIR ROYAL (CHAMPAGNE & CHAMBORD)	\$15.00
ANDRE DELORME-SPLIT ROSE	\$17.00
MARQUISE GOULAINE-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

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