

STARTERS

Foie Gras

Pan seared foie gras medallion served with mesclun greens, poached pear and toasted brioche points 25

Pure & Simple Crab Cakes

Oven baked jumbo lump crab cakes served with house made aioli 20

Black Tiger Shrimp

Stuffed with crab meat 20

Scallops au Gratin

Baked with wine, cream and gruyère cheese, served on a half shell 18

Croissant Sandwich

Toasted with Swiss cheese, mustard, egg and a choice of French ham, turkey, bacon or Canadian bacon. Served with French fries and a fruit salad 16

Assiette de Pâté

Chef's choice of 3 gourmet pâtés, grain mustard, cornichons, toasted baguette 16

Assiette de Fromages

Selection of three artisan cheeses, fruit, nuts, crackers 15.5

L'escargot Magnifique

Extra large Burgundy snails baked with garlic Maître d'Hôtel butter, served in shell 15

Mussels Marinere

Black Prince Edward Island mussels steamed in classic white wine, cream and herb de Provence sauce 14

Saumon Fumé

Smoked wild salmon, served with crème fraîche, pickled red onions, capers 17

Grape Chevre Bonbons

Green grapes dipped in French goat cheese and encrusted with pistachios 9

French Kisses

Prunes marinated in armagnac, filled with foie gras mousse 14

Bacon Scallops

Sea Scallops wrapped in applewood smoked bacon, broiled to perfection 17

Seared Ahi Tuna

Chilled and served with mesclun greens and toasted sesame dressing 16

Grilled Octopus

Tossed with oven roasted baby potatoes, white wine and fragrant herbs 20

Gourmet Paris Breakfast

French brioche toast, truffled quail eggs, bacon or duck bacon 14/16

Goat Cheese Basket

Delicious puff pastry filled with French goat cheese and béchamel sauce 14

SOUPS

Onion Soup Au Gratinée

Rich slow simmered aromatic broth, baked with French country bread and cave aged gruyère cheese 9

Lobster Bisque

French classic smooth and creamy soup with lobster bits 10

Wild Mushroom Soup

Fragrant wild porcini and root vegetable soup with a light touch of cream 8.5

Soupe Du Jour

Daily Chef's Creation 8

SALADS

Farmers Market Salad

Mixed organic greens, persian cucumbers, campari tomatoes, radishes, lightly tossed with truffle oil dressing 11

Bistro Salad

Mixed organic greens, French green beans, campari tomatoes, hard boiled eggs, walnuts, duck bacon bits, dijon red wine vinaigrette 15

Paris Salad

Mixed organic greens, bartlett pears, pecans, tender smoked duck breast slices, dijon-sherry vinaigrette 16

French Beet Salad

Mixed organic greens, pickled red beets, mandarin oranges, French goat cheese, roasted hazelnuts, citrus dressing 13

Watermelon & Prosciutto Salad

Mixed organic greens, watermelon, dry cured imported prosciutto, citrus dressing, choice of French goat or blue cheese 15

Salad Niçoise

Mesclun greens, seared ahi tuna, hard boiled egg, onions, campari tomatoes, persian cucumber, olives 18

ENTREES

Ravioli Du Jour

Chef's choice of seasonal pasta 19

Seasonal Market Fish

Wild caught seasonal catch. Pan fried with a choice of citrus garlic butter, béchamel sauce or mango sauce. Served with a fresh salad MP

Duck a L'orange

Partially boned, oven roasted half duck, served with baked apples, prunes, apricots and orange sauce 33

Sea Scallops

Seared diver scallops, served with brown citrus butter, fine pasta and mesclun greens 37

Chicken Fricassee

Tender pieces of organic chicken braised in light cream, fresh squeezed orange juice, grapes and cashew nuts 24

Mediterranean Sea Bass

Pan fried fillet with light cream and champagne sauce, served with organic greens 30

Grilled Lamb Chops

Rack of lamb cut into lollipops, marinated in house mint marinade. Served with ratatouille, mint and wine jelly 32/50

Duck Leg Confit

Meltingly tender with rich, slightly salty but mellow flavor. Served with ratatouille 28

Duck Steak

Free range petite duck breast seared to perfection. Served with bartlett pear, wild lingonberry sauce and ratatouille 30

Steak & Frites

8oz center cut filet mignon with a choice of blue cheese and cognac sauce or black truffle butter 50

NY Strip Steak

Served with mushroom and red wine sauce 38

Surf & Turf

8oz center cut filet mignon and 8oz Maine lobster tail. MP

Lobster Tail

Maine lobster tail MP

Veal Scallopini

Thinly sliced tender veal, quickly sautéed with wild porcini mushrooms in a light cream sauce 33

Veal Chop

Pan seared veal rib chop finished with black truffle and porcini reduction MP

French Pork Tenderloin

Tender lean Berkshire pork medallions braised with champagne, light cream and grainy dijon mustard 27

Faroe Island Saumon

Salmon poached in white wine and light cream sauce or stuffed with crab meat and topped with asparagus and citrus reduction 29

Frog Legs

Pan seared with lemon juice, light cream and grainy dijon mustard 27

Lamb Shank

Oven seared and slowly braised in chef's choice demi glace 42

Short Ribs

Braised boneless beef short ribs, infused with demi glace de veau classic 41

Bouillabaisse

French seafood stew simmered in fragrant saffron scented fish and root vegetables broth 36

Lamb Stew

Marinated slow cooked lamb stew with garlic, rosemary, onion, tomatoes, carrots and sweet peppers 32

Beef Bourguignon

Tender fall-apart chunks of beef simmered in a rich red wine gravy. With cipollini onions, carrots, green peas 27

Coq au Vin

Dark chicken meat braised in a silky wine sauce and finished with butter and mushrooms, pearl onions, carrots, tomatoes 25

Chicken a la Kiev

Ground chicken filled with garlic and dill butter, coated with bread crumbs and baked in the oven 28

Burger

Cheeseburger with aged sharp cheddar and bistro aioli sauce on a brioche bun. Choice of grass fed beef or bison 16/18

ENTREE SIDES

French Fries

Potato Puree

Garlic and Dill Fingerling Potatoes

Asparagus

French Green Beans

Ratatouille