



Dinner Menu

SOUPES & HORS-D'OEUVRES

Soupe du Jour	4.95
Soupe à l'Oignon French Onion Soup	7.95
Pâté Campagnard Country-style paté with Dijon mustard and cornichons	8.95
Salmon Rilette Salmon spread with capers & horseradish	8.95
Quiche Lorraine Classic Ham & Swiss quiche	8.95
Quiche du Jour Chef's quiche of the day ~ please ask server	8.95
Pommes de Terre à l'Alsacienne Fried potatoes, creamy herb dip	6.95
Escargots Snails cooked in white wine-garlic butter	9.95
Brochettes de Crevettes aux fruits et coriandre frais Skewered shrimp with fruit salsa and cilantro	9.95
Plateau de Charcuterie Selection of cured meats with olives and toast rounds	Market Price
Plateau de Fromages Sampling of Old & New World cheeses with grapes and toast rounds	Market Price

SALADES

Salade aux Betteraves Sliced beets, goat cheese, mixed greens, orange vinaigrette	<i>small</i> 5.95	<i>large</i> 9.95
Salade Caesar Romaine lettuce, fresh parmesan, croutons	<i>small</i> 4.95	<i>large</i> 8.95
Salade aux Épinards Baby spinach, strawberries, blue cheese crumbles, almonds	<i>small</i> 5.95	<i>large</i> 9.95
Salade Gruyère Mixed greens, julienne of gruyere cheese, pear vinaigrette	<i>small</i> 5.95	<i>large</i> 9.95
Assiette Alsacienne Mixed greens, apples, walnuts, gruyere cheese, bacon	<i>small</i> 6.95	<i>large</i> 10.95

For parties of six or more: 18% gratuity may be added if one check, 20% gratuity if separate checks.

PLATS DE RÉSISTANCE

Salade Niçoise*	15.95
Grilled Yellowfin Tuna fillet with mixed greens, potatoes, bell peppers, hard-boiled eggs, olives, capers, and green beans	
Raviolis du Jour	13.95
Chef's stuffed ravioli and sauce of the day; please ask server for details	
Risotto de la Mer	18.95
Risotto with scallops, shrimp & crabmeat	
Coq au Vin	14.95
Chicken thighs marinated and cooked with mushrooms, onions, and red wine	
Bouchée à la Reine	15.95
Puff pastry filled with chicken breast, topped with a creamy mushroom sauce	
Poulet Farci	16.95
Chicken breast stuffed with goat cheese & garlic, tarragon- leek sauce	
Canard à la Lavande	21.95
Roasted half-duck in a honey-lavender-lemon sauce	
Filet de Porc	17.95
Roasted pork loin in a pear- apricot reduction	
Boeuf Bourignon	15.95
Tender beef marinated & braised in burgundy-mushroom sauce	
Médallions de Boeuf*	24.95
Grilled Beef Tenderloin Medallions in a truffle-port wine sauce (8-oz.)	
Entrecôte*	23.95
Grilled New York Strip (12 oz.) Please choose one of the sauces below ~ ~ Béarnaise à la Tomate Tomato-basil bearnaise ~ Au Poivre Cracked peppercorns, creamy brandy sauce ~ Maître d'Hôtel Café de Paris Herb butter, garlic, capers, Dijon mustard seed ~ Forrestière Port-mushroom wine sauce	
Côtes d'Agneau aux Mûres*	24.95
Grilled rack of lamb with blackberry reduction	
Filet de Saumon au Sésame*	19.95
Peppercorn and sesame crusted salmon with citrus soy sauce	
Filet de Tilapia avec Crevettes et Amandes	17.95
Sautéed Tilapia topped with shrimp, finished in almond-butter sauce	
Crevettes et Coquilles St. Jacques aux Noix	20.95
Sautéed shrimp and scallops in a walnut- pesto sauce	
Feuilleté aux Fruits de Mer	21.95
Assorted seafood in a puff pastry, topped with tarragon cream sauce	

**CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.*