



First Course



*Split pea soup accompanied by individual
copper pots of crumbled bacon and croutons \$13.00*

*Assorted leaves of baby field salad with fresh herbs
and a hazelnut olive oil vinaigrette \$11.00*

Crisp sautéed Sweetbreads with French style peas \$17.00

Terrine of Duck with truffles and pistachios \$13.50

Warm goat cheese in a crêpe beignet with a baby field salad and tomatoes \$13.00

*Sautéed Calamari dressed with an aioli sauce
presented with haricots verts and lettuce leaves \$16.00*

*House-smoked Atlantic Salmon with assorted leaves of baby field salad
and a warm poached egg \$18.00*

Classic Shrimp cocktail with cocktail sauce and lemon \$16.00



Entrées



*Sautéed wild Striped Bass with a mushroom risotto
and mushroom jus \$28.00*

*Sliced breast of Chicken with a salad of haricots verts, avocados,
artichoke hearts and tomatoes \$25.00*

*Tenderloin of veal wrapped in prosciutto di Parma with saffron risotto,
baby vegetables and port-wine veal sauce \$29.00*

*Grilled Atlantic Salmon filet with coarse black pepper, fingerling potato
purée, spinach leaves, asparagus and a grain mustard sauce \$31.00*

*Palad of Maine Lobster with green asparagus tips
and sauce Andalouse \$34.00*

*Prime Sirloin and braised beef short ribs
with fingerling potato purée and baby vegetables \$31.00*

*Medallions of Lamb with ratatouille vegetables, fingerling potato purée
and Lamb thyme sauce \$30.00*

*Maryland Crabcakes with tomato fondue, rémoulade sauce
and gaufrettes potatoes \$29.00*



Cheese Course



*Roquefort terrine wrapped in prosciutto with macerated prunes
and raisin walnut bread \$17.00*

Variation of French Cheeses \$20.00

Lunch Desserts



*Crème Brulée with bourbon Vanilla beans
and Raspberries with fresh mint \$11.50*

*A variation of sorbets in a sugar basket with seasonal fresh fruits
and fruit coulis \$12.00*

*Warm Apple tart "Tatin" with Apple Cider Sauce
and Bourbon Vanilla ice cream \$ 13.00*

*Warm Valrhona chocolate soufflé cake with a liquid chocolate center,
pistachio ice cream and candied pistachios \$13.50*

*Profiteroles with almond topping, bourbon vanilla bean ice cream,
whipped cream and chocolate sauce \$13.50*

All sorbets and ice cream are made in the house each day

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness"

