

## BISTRO PLATES

ARTISAN CHEESE &  
CHARCUTERIE SELECTION

CHOICE OF 3 | 17.00

CHOICE OF 5 | 27.00

CHOICE OF 7 | 36.00

(full selections on back)

## SOUPS & APPS

SOUP DU JOUR ..... 8.00  
Chef's Choice

ONION SOUP GRATINEE ..... 10.00  
With Gruyère Cheese

MIXED BABY GREENS  ..... 8.00  
Fresh Herbs, Shallots, Dijon Vinaigrette

BURGUNDY ESCARGOTS ..... 11.50  
In Lemon Garlic Butter

FOIE GRAS TORCHON ..... 26.00  
House Made, Quatre Epices,  
Toasted Brioche, Compote Du Jour


SALMON TARTARE ..... 14.50  
Smoked & Fresh Salmon, Avocado  
Mousse, Grapefruit, Ginger Oil,  
Pickled Shitake, Cilantro,  
Lemon Aioli, Brioche Croutons

SEARED TUNA CRUDO ..... 18.00  
Avocado, Charred Scallions,  
Confit Peppers, Opal Basil,  
Lemon Aioli, Fingerling Chips

## SMALL PLATES


Add Chicken 6.25  
Add Shrimp 10.00

ARUGULA & PARMESAN  ..... 12.00  
Cherry Tomato, Lemonette Dressing

CAULIFLOWER TABBOULEH  10.50  
Cucumber, Baby Artisan Tomatoes,  
French Feta, Parsley, Mint,  
Garlic Chips, Toasted Pistachios,  
Watercress, Roasted Garlic &  
Lemon Vinaigrette

LE PUY LENTIL SALAD  ..... 10.50  
Shaved Garden Vegetables,  
Fresh Herbs, Brioche Croutons,  
Whole Grain Mustard Vinaigrette

ROASTED CAULIFLOWER &  
BROCCOLINI  ..... 12.00  
Capers, Espelette,  
Tomato Gremolata,  
Parmesan Reggiano,  
Roasted Garlic & Basil Aioli

ROASTED BEET SALAD  ..... 12.00  
Whipped Ricotta, Arugula &  
Endive, Naval Orange,  
Toasted Almonds,  
Honey & Tarragon Vinaigrette

## AFTERNOON *plates*

### MOULES FRITES "MARINIÈRE" 21.00

P.E.I. Mussels, Pommes Frites,  
White Wine-  
Garlic-Shallot Broth

### SMOKED SALMON PLATTER 20.50

Red Onion, Capers, Egg,  
Sour Cream, Arugula,  
Toasted Brioche

### GRILLED SALMON 22.00

Signature Ratatouille,  
Arugula, Basil Pesto,  
Red Pepper Coulis

### MAHI MAHI 26.00

Char-Grilled Summer Sweet  
Corn, Confit Tomatoes,  
Boursin, Piperade,  
Tomato Gremolata,  
Basil Beurre Blanc

### GRILLED CHICKEN PAILLARD 16.00

Lightly Pounded Marinated  
Chicken Breast, Arugula,  
Tomato, Parmesan-  
Reggiano, Lemonette

### PROVENCALE QUICHE 12.50

Bell Peppers, Onions, Garlic,  
Fennel, Olives, Goat Cheese,  
Mixed Greens

### VEGETABLE PLATE 17.00

Market Selection, Ratatouille,  
Lentil Salad, Grilled  
Portobello, Tempura  
Zucchini Blossom

### LUNCH STEAK FRITES 26.50

Char-Grilled 6oz Creekstone  
Farms Prime Flat Iron,  
Maitre D Butter,  
Pomme Frites  
(or Blue Cheese Salad)

### STEAK TARTARE 22.00

Hand Cut Tenderloin, Mixed  
with Traditional Condiments,  
Pommes Frites, Greens  
(Add Egg Yolk \$1.50)

### FILET AU POIVRE 36.00

Pepper Crusted Beef  
Tenderloin, Black Pepper  
Brandy Sauce, Pomme Frites

## SANDWICHES

CROQUE-MONSIEUR ..... 13.50  
Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame 1.50)

HAMBURGER (USDA Prime Beef) ... 14.00  
Romaine Lettuce, Tomato, Onion,  
Brioche Bun  
(Add Cheddar, Gruyère Or  
Blue Cheese 1.75)

## DESSERTS

CRÈME BRULÉE ..... 8.00  
A Classic made with Fresh  
Vanilla Beans

MOUSSE AU CHOCOLAT ..... 8.00  
Rich Dark Chocolate Mousse,  
Chantilly Cream, Langue de Chat

CREPES SUZETTE ..... 9.00  
Caramelized Bauchant Sauce,  
Orange Blossom, Vanilla Ice Cream

ALMOND CLAFOUTIS ..... 9.00  
Baked Seasonal Fruit,  
Lavendar Crème Fraiche

DARK CHOCOLATE CAKE ..... 9.00  
Vanilla Chantilly, Berry Salad,  
Cocoa Dusted Meringue

TART AU CITRON ..... 9.00  
Blueberry Compote, Vanilla  
Crème, Candied Preserved Lemon

PROFITEROLES ..... 9.00  
Vanilla Ice Cream filled Cream  
Puffs, Chocolate Sauce,  
Candied Almonds

GATEAU AUX POMMES ..... 9.00  
Warm Apple Cake Ala Mode,  
Salted Caramel,  
Toasted Oat Crumble

HÄAGEN DAZS ICE CREAM ..... 8.00  
Chocolate or Vanilla

HÄAGEN DAZS SORBET ..... 8.00  
Lemon or Raspberry

NESPRESSO Specialty Coffees

MIGHTY LEAF Organic Teas

 Vegetarian Items

PISTACHE MOMENTS  
*share them with us!*  
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