

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 7.50
Chef's Choice

ONION SOUP GRATINEE 9.00
With Gruyère Cheese

MIXED BABY GREENS  7.50
Fresh Herbs, Shallots, Dijon Vinaigrette

BURGUNDY ESCARGOTS 10.50
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 5.75
Add Shrimp 10.00

ARUGULA & PARMESAN  9.75
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  11.50
Capers, Espelette, Heirloom
Tomato Gremolata, Parmesan
Reggiano, Roasted Garlic &
Basil Aioli

ROASTED BEET SALAD  12.00
Whipped Ricotta, Cara Cara
Orange, Endive, Arugula,
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 19.75

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

GRILLED CANADIAN SALMON 21.00

Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis

GRILLED MAHI MAHI 23.50

Ginger & Garlic Marinated,
Moroccan Fregola Salad,
Butternut Squash, Apricots,
Harissa Spiced
Cherry Tomatoes,
Toasted Pistachios,
Mint Crème Fraîche

GRILLED CHICKEN PAILLARD 14.50

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 24.50

Char-Grilled 6oz Akaushi
Flat Iron, Maitre D Butter,
Pomme Frites

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 12.00
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 Fraîche

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
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18% Gratuity will be added for parties of 7 or more.

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses