

## Dinner

### Chef Specials

SOUPE du JOUR	10.50
ZUCCHINI BLOSSOMS STUFFED with Basil, Goat Cheese & Garlic Vin.	12.50
TERRINE DE FOIE GRAS	25.00
LOBSTER NAPOLEON	16.00
PIKE QUENELLES NANTUA	26.00
BOUILLABAISSE: Cod, Mussel, Clam, Shrimp and Scallop	28.00
CASSOULET: Duck, Lamb, Pork & Sausage	30.00
CLEMENTINE SOUFFLE with Clementine Creme Anglaise	12.50
BANANA PROFITEROLES w/ Butterscotch Sauce	9.50
RASPBERRY NAPOLEON	9.50

### Priv--Five

3 courses

ARUGULA SALAD with Goat Cheese
SALMON GRAVLAX
PATE de CANARD
SAUTEED COD FISH with Brandade & Garlic Beurre Blanc
SAUTEED CHICKEN BREAST with Pomegranate Sauce
BRAISED LAMB SHANK
BLUEBERRY CREPE
RED WINE POACHED PEAR w/ Coconut Parfait
CHOCOLATE MOUSSE CAKE

*42.00*

SOUFFLE: Upon Request \$5 surcharge

### Wine

#### Beaujolais Nouveau

Cru Beauj. St. Amour Dom des Chers V.V. A BRIDAY 2010 (gl) 11.00	33.00
Muscat YARDEN, Galilee 2009 (1/2 L) (gl) 10.00	30.00

### Appetizer

ONION SOUP GRATINEE	11.00
SALADE BELLE CHAUMIERE	9.50
GLAZED BEETS with Raspberry Vinaigrette	11.00
ARTICHOKE MAISON	12.50
ASPARAGUS with Truffle Oil & Shaved Reggiano	15.00
ENDIVE SALAD with Walnuts & Blue Cheese	13.00
TERRINE PROVENCALE	12.50
SAUCISSON de LYON en CROUTE with Madeira Sauce	12.50
ESCARGOTS	11.00
SMOKED SALMON	17.50
OYSTERS: Blue Point (ea)	3.25
CLAMS: Little Neck (ea)	2.50

### Entree

GRILLED TUNA with Black Olive & Tomato Vinaigrette	30.00
POACHED SALMON with Herb Vinaigrette	26.00
FILET OF SOLE Amandine or Meuniere	27.00
SHRIMP & SCALLOP on Fresh Pasta	26.00
SCALLOP and WILD MUSHROOM RAVIOLI	19.50
SALADE NICOISE	21.00
DUCK CONFIT	23.00
SAUTEED CALF's LIVER with Sherry Wine Vinegar	25.00
SAUTEED SWEETBREADS with Mushroom Fricassee	27.00
VEAL SCALLOPINE with Lemon Sauce	30.00
ROASTED DUCK with Ginger Cassis Sauce	30.00
GRILLED AGED SIRLOIN STEAK with Frites	39.00
AGED SIRLOIN STEAK au Poivre	42.00
GRILLED FILET MIGNON with Madeira Sauce	39.00
SAUTEED VEGETABLE MEDLEY	20.00

### Dessert

CHEESE PLATE	16.00
SOUFFLE: Chocolate, Raspberry, or Hazelnut	12.50
APPLE TARTE TATIN with Creme Fraiche	9.50
CLASSIC CREME BRULEE	9.50
CHOCOLATE CHIP PROFITEROLES w/Chocolate Sauce	9.50
CHOCOLATE MOUSSE	9.50
ASSORTED FRUIT SORBETS	9.50

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Chef Jerome Charpentier