

Lunch

Savory Soufflés

THREE CHEESES
WILD MUSHROOM & CHEESE
SPINACH & CHEESE
SMOKED SALMON
CURED BACON & CHEESE

13.00

Add a Tossed Salad, 4.00

Soufflés are prepared to order

And are not available as an appetizer.

Prix-Fixe

3 courses

SOUPE du JOUR
MESCLUN SALAD
PATE de CANARD

❖

GRILLED SALMON
COQ au VIN
NAVARIN d'AGNEAU

❖

BLUEBERRY CREPE
PANNA COTTA
CHOCOLATE MOUSSE CAKE

29.00

Appetizer

ONION SOUP	11.00
SOUPE du JOUR	10.00
ZUCCHINI BLOSSOMS w/ Goat Cheese	12.50
GLAZED BEETS w/Raspberry Vinaigrette	10.50
TERRINE PROVENCEALE	10.00
ARTICHOKE MAISON	12.00
BELLE CHAUMIERE SALAD	9.50
MESCLUN SALAD	6.50
PATE de CANARD	10.50
TERRINE de FOIE GRAS	24.00
SALMON GRAVLAX	12.50
OYSTERS: Blue Point	3.25 ea.
CLAMS: Little Neck	2.50 ea.

Entrée

BEEF BURGER 1/2lb. Chuck & Short Rib	14.50
<i>On Brioche Bun & Emmental w/French Fries</i>	
Bacon, Blue Cheese or Mushroom	2.00
TURKEY BURGER w/French Fries	14.50
Hot HAM & CHEESE Sandwich	12.00
SALADE NICOISE	18.00
Grilled CHICKEN Salad	15.00
GOAT CHEESE and TOMATO Omelette	12.50
RATATOUILLE Omelette	12.50
GRILLED TUNA w/ Black Olive & Tomato Vin.	27.00
Filet of SOLE Meuniere or Amandine	22.00
MUSHROOM & SEA SCALLOP Ravioli	16.00
SHRIMP & SCALLOP on Fresh Pasta	26.00
SAUCISSON de LYON w/ Madeira Sauce	14.50
BREAST OF CHICKEN w/ Pomegranate Sauce	21.00
Confit de CANARD	20.00
Grilled Aged STEAK w/Frites	39.00

Dessert

RASPBERRY Souffle
with Raspberry Conlis
CLEMENTINE
w/Clementine Creme Anglaise
CHOCOLATE Souffle
w/Chocolate Sauce
PRALINE Souffle
w/Hazelnut Sauce
12.50

CHEESE Plate	15.00
Assorted FRUIT Sorbets	9.50
Classic CREME BRULEE	9.50
APPLE TARTE TATIN	9.50
CHOCOLATE Mousse	9.50
CHOCOLATE CHIP Profiteroles	9.50
<i>with Chocolate Sauce</i>	
PUMPKIN Profiteroles	9.50
<i>with Butter Scotch Sauce</i>	

Beaujolais Nouveau 2011

<u>Cru Beaujolais St. Amour</u>		
Dom des Chers V.V. A. BRIDAY 2010 (g)	11.00	33.00
Muscat YARDEN, Galilee 2006 (1/2 L) (g)	10.00	30.00

Chef Jerome Charpentier