

## STARTERS

### Foie Gras

Pan seared foie gras medallion served with mesclun greens, poached pear and toasted brioche points 21

### Pure & Simple Crab Cakes

Oven baked jumbo lump crab cakes served with house made aioli 16

### Black Tiger Shrimp

Stuffed with crab meat 16

### Scallops au Gratin

Baked with wine, cream and gruyère cheese, served on a half shell 14

### Croissant Sandwich

Toasted with Swiss cheese, mustard, egg and a choice of French ham, turkey, bacon or Canadian bacon. Served with French fries and a fruit salad 14

### Assiette de Pâté

Chef's choice of 3 gourmet pâtés, grain mustard, cornichons, toasted baguette 14

### Assiette de Fromages

Selection of three artisan cheeses, fruit, nuts, crackers 13.5

### L'escargot Magnifique

Extra large Burgundy snails baked with garlic Maître d'Hôtel butter, served in shell 12.5

### Mussels Mariniere

Black Prince Edward Island mussels steamed in classic white wine, cream and herb de Provence sauce 12

### Saumon Fumé

Smoked wild salmon, served with crème fraîche, pickled red onions, capers 14.5

### Grape Chevre Bonbons

Green grapes dipped in French goat cheese and encrusted with pistachios 7.5

### French Kisses

Prunes marinated in armagnac, filled with foie gras mousse 12

### Bacon Scallops

Sea Scallops wrapped in applewood smoked bacon, broiled to perfection 14

### Seared Ahi Tuna

Chilled and served with mesclun greens and toasted sesame dressing 14

### Grilled Octopus

Tossed with oven roasted baby potatoes, white wine and fragrant herbs 16

### Gourmet Paris Breakfast

French brioche toast, truffled quail eggs, bacon or duck bacon 12/14

### Goat Cheese Basket

Delicious puff pastry filled with French goat cheese and béchamel sauce 12

## SOUPS

### Onion Soup Au Gratinée

Rich slow simmered aromatic broth, baked with French country bread and cave aged gruyère cheese 8

### Lobster Bisque

French classic smooth and creamy soup with lobster bits 8

### Wild Mushroom Soup

Fragrant wild porcini and root vegetable soup with a light touch of cream 7.5

### Soupe Du Jour

Daily Chef's Creation 7

## SALADS

### Farmers Market Salad

Mixed organic greens, persian cucumbers, campari tomatoes, radishes, lightly tossed with truffle oil dressing 9

### Bistro Salad

Mixed organic greens, French green beans, campari tomatoes, hard boiled eggs, walnuts, duck bacon bits, dijon red wine vinaigrette 13

### Paris Salad

Mixed organic greens, bartlett pears, pecans, tender smoked duck breast slices, dijon-sherry vinaigrette 15

### French Beet Salad

Mixed organic greens, pickled red beets, mandarin oranges, French goat cheese, roasted hazelnuts, citrus dressing 11

### Watermelon & Prosciutto Salad

Mixed organic greens, watermelon, dry cured imported prosciutto, citrus dressing, choice of French goat or blue cheese 14

### Salad Niçoise

Mesclun greens, seared ahi tuna, hard boiled egg, onions, campari tomatoes, persian cucumber, olives 16

## ENTREES

### Ravioli Du Jour

Chef's choice of seasonal pasta 18

### Seasonal Market Fish

Wild caught seasonal catch. Pan fried with a choice of citrus garlic butter, béchamel sauce or mango sauce. Served with a fresh salad MP

### Duck a L'orange

Partially boned, oven roasted half duck, served with baked apples, prunes, apricots and orange sauce 27

### Sea Scallops

Seared diver scallops, served with brown citrus butter, fine pasta and mesclun greens 31

### Chicken Fricassee

Tender pieces of organic chicken braised in light cream, fresh squeezed orange juice, grapes and cashew nuts 20

### Mediterranean Sea Bass

Pan fried fillet with light cream and champagne sauce, served with organic greens 27

### Grilled Lamb Chops

Rack of lamb cut into lollipops, marinated in house mint marinade. Served with ratatouille, mint and wine jelly 27 / 41

### Duck Leg Confit

Meltingly tender with rich, slightly salty but mellow flavor. Served with ratatouille 24

### Duck Steak

Free range petite duck breast seared to perfection. Served with bartlett pear, wild lingonberry sauce and ratatouille 27

### Steak & Frites

8oz center cut filet mignon with a choice of blue cheese and cognac sauce or black truffle butter 47

### NY Strip Steak

Served with mushroom and red wine sauce 34

### Surf & Turf

8oz center cut filet mignon and 8oz Maine lobster tail. MP

### Lobster Tail

Maine lobster tail MP

### Veal Scallopini

Thinly sliced tender veal, quickly sautéed with wild porcini mushrooms in a light cream sauce 29

### Veal Chop

Pan seared veal rib chop finished with black truffle and porcini reduction MP

### French Pork Tenderloin

Tender lean Berkshire pork medallions braised with champagne, light cream and grainy dijon mustard 24

### Faroe Island Saumon

Salmon poached in white wine and light cream sauce or stuffed with crab meat and topped with asparagus and citrus reduction 25

### Frog Legs

Pan seared with lemon juice, light cream and grainy dijon mustard 23

### Lamb Shank

Oven seared and slowly braised in chef's choice demi glace 37

### Short Ribs

Braised boneless beef short ribs, infused with demi glace de veau classic 37

### Bouillabaisse

French seafood stew simmered in fragrant saffron scented fish and root vegetables broth 32

### Lamb Stew

Marinated slow cooked lamb stew with garlic, rosemary, onion, tomatoes, carrots and sweet peppers 29

### Beef Bourguignon

Tender fall-apart chunks of beef simmered in a rich red wine gravy. With cipollini onions, carrots, green peas 22

### Coq au Vin

Dark chicken meat braised in a silky wine sauce and finished with butter and mushrooms, pearl onions, carrots, tomatoes 20

### Chicken a la Kiev

Ground chicken filled with garlic and dill butter, coated with bread crumbs and baked in the oven 24

### Burger

Cheeseburger with aged sharp cheddar and bistro aioli sauce on a brioche bun. Choice of grass fed beef or bison 14/16

## ENTREE SIDES

### French Fries

### Potato Puree

### Garlic and Dill Fingerling Potatoes

### Asparagus

### French Green Beans

### Ratatouille