

DINNER

HORS D'OEUVRES

ESCARGOT
Parsley & Garlic Butter
15

CRISPY OYSTERS
Remoulade
15

BEEF TARTARE*
Capers, Sherry Dijon Aioli,
Shallots & Sliced Baguette
15

WARM BRIE
Bourbon Pickled Peaches with
Paris Tea Gastrique
13

**PROSCIUTTO &
MANCHEGO FRITTERS**
Sherry Aioli, Cornichons
15

DUCK LIVER MOUSSE
Frisée, Cherry Mostarda,
Assorted Pickles
& Toasted Brioche Points
13

FRUITS DE MER

HÛÎTRES*
Oysters
Each... 2.75
1/2 Dozen... 15
Dozen... 28

TUNA*
Soy & Ginger
Marinated Tuna
2.5 oz... 11
5 oz... 18

HOMARD
1/2 or Whole Lobster
Market Price

DEMI PLATEAU
6 Oysters* 3 Shrimp,
3 Clams* 3 Mussels
30

PETIT PLATEAU
1/2 Lobster, 12 Oysters*
6 Shrimp, 6 Clams* 6 Mussels
60

GRAND PLATEAU
Whole Lobster, 24 Oysters*
12 Shrimp, 12 Clams*
12 Mussels, 5 oz Tuna
140

SAUCES

Mignonette, Cocktail Sauce,
Tarragon Aioli

CREVETTES
Shrimp
Each... 2.5
1/2 Dozen... 14
Dozen... 24

MOULES
Mussels
1/2 Dozen... 4
Dozen... 6

PALOURDES*
Clams
1/2 dozen... 6
Dozen... 10

SALADES

ROASTED BEETS*
Mâche, Toasted Hazelnuts, Goat Cheese
& Hazelnut Vinaigrette
10 / 13

MIX OF YOUNG GREENS
Fresh Herbs, Shallots, Crouton
& Champagne Vinaigrette
9/12

TRUFFLE CAESAR
Romaine, Anchovy, Parmesan Cheese
& Brioche Croutons
12/16

Add To Any Salad Above
Grilled Chicken, Grilled Salmon
8

SANDWICHES

BANH OUI
House Pâté, Pickled Radish & Carrots,
Scallions, Shaved Jalapeño, Garlic Aioli,
& Duck Liver Mousse
16

BANH MOI (V)
Our Banh Oui, with Grilled Portobello
for Pâté, and a Roasted Eggplant "Aioli"
16

HAMBURGER, CHEESEBURGER*
17/18
Add Roquefort, Goat Cheese, Cheddar, or Gruyère
Add Bacon 2

All Sandwiches Served with Frites
or Mix of Young Greens

À LA CARTE

MACARONI GRUYÈRE 8
MACARONI LYONNAISE 9
SPINACH & GARLIC 8
MUSHROOMS 9
FRITES 7

SOUPES

SOUP DU JOUR
tasting 8 / full 10

ONION SOUP GRATINÉE
tasting 9 / full 13

APPETIZERS

CHEESE PLATE
Choose Three from Montrachet, Camembert,
Manchego, Raclette, or Fourme d'Ambert,
Served with Olives, Fruit Compote, Baguette
17

CHEESE & SALUMI PLATE
Choose three cheeses from above,
Served with Capicola, Soppressata, Bresaola,
Olives, Fruit Compote, Baguette
25/32

SMOKED SALMON PLATE *
Beet Cream Cheese, Salmon Rillettes,
Smoked Salmon, Capers,
Assorted Pickles, Miche
20

MOULES FRITES
White Wine, Garlic & Parsley
or
Caramelized Onions, Sherry
17/21

ROASTED BABY CARROTS *
Warm Hummus, Rainbow Carrots,
Pine Nuts & Feta
12

HARICOTS VERTS AMANDINE *
Garlic, Shallots, Toasted Almonds, Lemon
12

L'ASPERGES
Sauce Gribiche & Shaved Fennel
11

SUMMER CAPRESE
Heirloom Cherry Tomatoes, Burrata,
Pomegranate Gastrique, Basil Oil,
& Black Garlic Purée
15

ENTRÉES

SEARED SCALLOPS 🐚
Creamy Polenta, Mushrooms,
Velouté, Parsley Oil
33

SUMMER SQUASH RATATOUILLE
Roasted Baby Squashes, Bell Peppers, Heirloom
Tomatoes, Eggplant and Feta Croquettes,
Roma Tomato Coulis & Corn Shoots
20

POULET RÔTI
Citrus Brined Chicken Breast, Smashed Potatoes,
Late Summer Succotash, Béarnaise
28

BOEUF BOURGUIGNON
Braised Beef Paleron, Potato Purée,
Oven Dried Tomatoes, Root Vegetables,
Wild Mushrooms, Red Wine Veal Jus
30

CHOPPED STEAK *
Mushrooms & Crispy Shallots, Served with Frites,
and Choice of Sauce
Maitre d'Butter, Red Wine & Shallot,
Red Wine & Blue Cheese or Brandy Peppercorn
23

STEAK FRITES *
14 oz NY Strip, Served with Frites,
and Choice of Sauce
Maitre d'Butter, Red Wine & Shallot,
Red Wine & Blue Cheese or Brandy Peppercorn
37

PORK BASQUAISE *
Chorizo Stuffed Pork Chop, Saffron Risotto,
Bell Pepper & Watercress Salad,
Spanish Olive & Heirloom Tomato
Pan Sauce
25

LES ENFANTS
GRILLED CHEESE
CHEESEBURGER
HAM & CHEESE
Served with Mix of Young Greens, Frites,
or Fruit
12