


DÎNER

SERVED MONDAY THROUGH THURSDAY 5 - 10 PM
FRIDAY AND SATURDAY 5:30 - 11 PM - SUNDAY 5:30 - 10 PM

HORS D'OEUVRES

- PÂTÉ DE CAMPAGNE
Country-style pork and chicken liver *pâté* 9.
- CALAMARS À LA PROVENÇAL
Squid sautéed with olive oil, garlic,
parsley, capers and lemon 10.
- ESCARGOTS DE BOURGOGNE
Wild Burgundy snails roasted with parsley,
garlic and shallot butter 10.
- TARTE FLAMBÉE
Savory bacon, onion and goat *fromage blanc* tart 10.
- ASSIETTE DE FROMAGES
Selection of domestic and imported cheeses 12.
- SOUPE DU JOUR 6.

LES SALADES

- SALADE VERTE
Mixed greens in sherry vinaigrette
with *chèvre* or Roquefort cheese 9.
- SALADE DE TOMATES AU BASILIC 
Fresh Yakima Beefsteak tomatoes, basil purée,
pine nuts and parmesan Reggiano 9.
- HARICOTS VERTS EN SALADE
Green beans marinated with lemon vinaigrette
and shallots, topped with grilled bacon 11.
- BUCHERONDIN DE CHÈVRE
Goat cheese baked on *croustade* with
frisée, onion, and arugula in scallion vinaigrette 13.
- SALADE AUX BETTERAVES ET NOISETTES
Butter lettuce with hazelnut vinaigrette, marinated beets,
onions, Roquefort cheese and toasted hazelnuts 12.

FRENCH 101 PRIX-FIXE

A regional tour of French cuisine

Provence

\$29. per person

BAGNA CAUDA

Raw vegetables with hot anchovy sauce

BRANDADE DE MORUE

Salt cod and potato purée baked with garlic and olive oil,
served with sautéed green beans and black olives

NAVETTES DE LA CHANDELEUR

Fruit sorbet and Marseilles cookies
flavored with orange flower water

LES PLATS PRINCIPAUX


- BURGER D'AGNEAU*
Grilled lamb burger with grilled balsamic onions,
roasted red peppers, *aïoli* and *pommes frites* 15.
- CONFIT DE CUISSE DE CANARD
Crispy duck leg *confit* served with thyme skillet potatoes 18.
- TRUITE AUX AMANDES
Sautéed boneless trout with salt-roasted potatoes and
almond, lemon and brown butter pan sauce 19.
- TARTARE DE BOEUF*
Raw beef with shallots, capers, raw egg yolk and Dijon mustard
served with toasted baguette slices and butter lettuce salad 19.
- MOULES À L'HARISSA
Steamed Mediterranean mussels with cucumber, harissa
roasted red pepper, fingerling potatoes and house-made merguez 19.
- POULET RÔTI
Pan-roasted half chicken in a natural jus, served with roasted
potatoes and roasted shallots *please allow 30 minutes* 21.
- STEAK FRITES*
Pan-roasted hanger steak with
sautéed greens, Roquefort butter and *pommes frites* 23.

À LA CARTE

Pommes frites 5. Sautéed greens 5. Sautéed *champignons* 7.


S'IL VOUS PLAÎT

 No personal checks

 20% gratuity

for parties of six or more

 No cell phones

 Corkage - \$35 per bottle

We make every effort to use locally grown, organic and
sustainable products.



CHEF DAISLEY GORDON



UN PETIT DÉTAIL

*Consuming raw or undercooked
meats or eggs may increase your
risk of food-borne illness,
especially if you have certain
medical conditions.