

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.
- TARTE FLAMBÉE
Savory bacon, onion and goat *fromage blanc* tart 10.
- ESCARGOTS DE BOURGOGNE
Wild Burgundy snails roasted with parsley, garlic and shallot butter 10.
- HUÎTRES GRATINÉES
Pacific oysters baked with Mornay sauce, shallots, and breadcrumbs 10.
- HUÎTRES CRUES
Whole or half dozen of fresh oysters served on ice with lemon, sliced baguette and Brittany butter 14./28.
- 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 7.
- HARICOTS VERTS EN SALADE
Green beans marinated with lemon vinaigrette and shallots, topped with grilled bacon 9.
- SALADE AUX BETTERAVES ET NOISETTES
Butter lettuce with hazelnut vinaigrette, marinated beets, onions, Roquefort cheese and toasted hazelnuts 11.
- BUCHERONDIN DE CHÈVRE
Goat cheese baked on *croûstade* with frisée, onion, and arugula in scallion vinaigrette 12.
- DUCK CONFIT SALAD
Warm salad of boneless duck leg, cabbage, bacon, shallots and garlic, flavored with sherry vinegar, topped with goat cheese, toasted pine nuts and duck liver toasts 13.
- 15.

❧ TWENTY BUCK DUCK ❧

Two courses \$20

OEUF DE CANARD POCHÉ
Poached duck egg on duck fat potatoes with duck jus

CONFIT D' CUISSE DE CANARD
Confit Muscovy duck hen leg on puy lentil ragout

LES PLATS PRINCIPAUX

- BURGER D'AGNEAU*
Grilled lamb burger with grilled balsamic onions, roasted red peppers, *aïoli* and *pommes frites* 15.
- SAUCISSON CHAUD MAISON
Served with seasonal vegetables 18.
- 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.
- CASSOULET
Southwest French white bean stew with lamb, pork, duck *confit* and garlic sausage 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.