



Cold appetizers



Les Tomates	Heirloom tomatoes salad, fresh Mozzarella, Aged balsamic & lemon oil 17
La Verte	Young mix of Arcadian, goat cheese on croûtons, lardons & tomatoes, duo of pine nuts & candied walnuts, vinaigrette 17
L'Endive	Belgium endives leaves, fresh figs & candied walnuts, jambon di Parma, aged balsamic dressing 18
Le Saumon Fumé	Smoked Salmon Platter, Hard Boiled Quail Egg, Domestic Caviar, local red Garden Amaranth, dill & lemon oil 22
La Charcuterie	The Chef's selection of mixed cold cuts, cornichon & Toast 20
Les Fromages	Selection of 4 aged cheeses from France, seasonal marmalade 20

Les Foie Gras

La Terrine	Le Pôelé	Le Duo de Foie Gras
Foie Gras terrine 26	Pan seared Foie Gras 26	Both Foie Gras! 26
All accompanied of apple & pineapple marmalade & toasted country bread		



Les Soupes



De Concombre	Refreshing cold cucumber soup, shallots & Boston herbs 13
De Poisson	Fish soup*, tomato based, side of Aïoli & Abondance, Croûtons 15
À l'oignon	French onion soup gratinée, croûtons & Emmental 14



Hot appetizers



Les Escargots	Escargots bourguignons cooked in garlic & parsley butter 14
La Quiche	Traditional Sun dried Tomatoes & Spinach Pie, Mixed fields greens 16
Les Moules	P.E.I mussels in Spicy Saffron, Cream of Curry, or in a traditional Marinière sauce 15
Le Risotto	Creamy « al dente » risotto, sweet corn, baby carrots, green peas, home pesto & Parmesan cream 16



La Mer



- Le Bar** Roasted black bass fillet*, over tiny ratatouille Provençale, Homemade pesto 34
- Le Homard** Pan seared sea scallops & Maine Lobster over celery purée, crispy chestnut, sautéed spinach & lobster bisque reduction 38
- Le Loup de Mer** Whole sea bass, simply grilled with lemon & olive oil, accompaniment of fingerling potatoes 43
- La Sole** Dover sole Meunière seared in brown butter, capers & lemon, side of truffled mashed potatoes 47
- Les Moules Frites** P.E.I mussels in Spicy Saffron, Creamy of Curry or in a traditional Marinière sauce 27

Sides 8\$ Risotto, sautéed haricots verts, Pomme frites, sautéed carrots, spinach ratatouille, roasted chickpeas, mashed potatoes, artichoke fricassée, riz basmati



La Terre



- Le Magret** Roasted duck breast*, fingerling potato & spring carrots, squash sunburn, sauce à l'Orange 30
- L'Agneau** Rack of lamb, braised Belgium endive, rosemary gnocchi 45
- Le Cassoulet** Braised pork belly, duck confit, breadcrumbs, in an aromatic tomato coco beans fricassée 33
- L'Entrecôte** Pan seared ribeye* (10oz), hand-cut French fries, green salad & red wine shallots sauce 29
- Le Filet de Boeuf** Beef tenderloin*, Portobello mushroom, baby potatoes, Asparagus & sun dried tomato, Peppercorn gravy 42
*en Rossini, add seared Foie gras 14
Add 1/2 Lobster Surf & Turf Style 14
- La Volaille** Roasted free range chicken, roasted chickpeas,
(Cooking time 45min) lemon artichokes & garlic thyme 29

Before placing your order, please inform your server if anyone in your party has a food allergy.

All stocks in sauces and soups are prepared in house and made with the freshest ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

**Denotes food items are cooked to order or are served raw