



APPETIZER

House Salad field greens, green and white beans, watermelon radishes, beets, peaches, Banyuls dressing	13
Crab Salad duo of quinoa, avocados, seaweed, watermelon, lemon basil sorbet	17
Duo of Salmon potato croquette, egg mimosa, onion cream, frisée salad, lemon vinaigrette	16
Surf & Turf Tartare marinated cucumber and radish salad, avocados	16
“Vol au Vent” shrimp, lobster, seasonal vegetables, mushrooms, tomato herb cream	17
Goat Cheese, Corn, and Pea Ravioli mushroom medley, crispy bacon, Dijonnaise broth	15
Burgundy Escargot house garlic butter, served in a classic dish	14
Duck Leg Confit Mac and Cheese fondue of leeks, mushrooms, celery, peas, gruyère cheese	16

ENTREE

Vegetarian composition of seasonal vegetables	21
Sea Scallops fettucine duo, mushrooms, bell pepper fondue, squash, paloise hollandaise, vierge sauce	31
Boston Cod ratatouille and toasted couscous, medley of olives, anchovy cream sauce	31
Salmon bacon wrapped, blended rice croquette, trio of peas, mushrooms, vichy carrots, light lemongrass sauce	31
Croque Monsieur (Ham & Cheese) duck confit, sauteed chicken livers, frisée salad, vinaigrette, fried egg	16
Local Chicken asparagus, fava beans, radishes, parsley gruyère potatoes, morel cream sauce	32
Duck Breast goat cheese grits, fondue of bell peppers, shiitakes, kale, honey bourbon glaze demi-glace, duo of cherry	32
French Chateau Burger bleu cheese, bacon and tomato, caramelized onions, on brioche with frites	18
Rack of Lamb green bean medley, chickpeas, fennel, portabellos, confit fingerlings, bleu cheese, red wine sauce	38

6.10.20