



Appetizers

Grilled Shrimp served in a savory pumpkin broth with white truffle oil and shaved Reggiano	10.
Fricassee of Escargot with garlic parsley butter, toasted baguette	11.
Main Lobster and Asparagus Crepes with morels and creamed leeks	13.
Warm Potato Tart with smoked bacon and Gruyere	11.
Jumbo Lump Crab and Artichoke Gratin baked with spinach, Pernod and seasoned bread crumbs	13.
Chef's Cheese Platter with selected garnishes, rice cracker and baguette	12.
Warm Tart of Duck Confit , caramelized onion and dried fig mascarpone with port wine reduction	10.
Steak Tartare with classic garnishes	12.
Italian Sausage and Cannellini Bean Ragout with spinach and roasted tomatoes	11.
Pate Maison with whole grain mustard, cornishons and baguette	10.
Fresh Mussels steamed with white wine, garlic, herbs, saffron and tomato	12.

Salads

Medley Salad - mushrooms, artichoke hearts, avocado, with Parmesan and lime	9.
Spinach Greens with roasted beets, crumbled feta, toasted almonds, raspberry-walnut vinaigrette	9.
Tender Frisee Greens , crisp bacon, goat cheese, lemon-shallot vinaigrette	9.
Italian Micro Greens with white balsamic vinaigrette	9.
Pear and Endive with Gorgonzola, toasted walnuts and sherry vinaigrette	9.

Entrees

French-Cut Chicken Breast stuffed with herbed goat cheese with a spicy lemon sauce, Parmesan whipped potatoes	26.
Seafood Stew - shrimp, scallops, mussels and fresh fish simmered in a Mediterranean seafood broth with roasted fennel, saffron and tomato	28.
Filet Mignon with bordelaise sauce and potato dauphinoise	market
Maine Diver Scallops served in a Madeira truffle butter with vegetable julienne, roasted tomatoes	30.
Double-cut Lamb Chops oven roasted with toasted pecan crust and a whole grain mustard sauce	30.
Osso Bucco Milanese , slow braised in a rich veal stock with aromatic herbs and vegetables over saffron risotto	30.
Sautéed Rainbow Trout served in a champagne-chive butter with wild mushrooms and smoked bacon	28.
Maple Brined Pork Tenderloin served in an apple cider veal jus with turnip confit and potato rosti	27.
Seafood Creole - sautéed Maine lobster, shrimp and diver scallops served in a Creole shellfish sauce with andouille sausage, sweet corn, bell pepper with spinach gnocchi	30.
Chef's Vegetarian Platter	20.

Du Jour: Soup, Pasta, Risotto, Fish, Assiette

*Parties 6 or more: 18% gratuity is added, no separate checks please.
In consideration of others, please turn off all cellular phones.*

Executive Chef – Ed Monuteaux
Sous Chef – Ron Canady



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