

Appetizers

Southern-Style Crab Cake - with sweet corn, jalapeno and spinach with spicy aioli	13.
Fricassee of Escargot - with garlic parsley butter, toasted baguette	11.
Carpaccio of Beef – thinly pounded filet mignon with white truffle, Parmesan and spring leeks	12.
Duck Ragu – slow cooked with white beans, tomato, garlic and fresh herbs	10.
Bistro Mussels – New Zealand Mussels, steamed in a lemongrass broth with coconut milk, ginger, cilantro, tomato	12.
Warm Crock of Brie - with wild mushrooms, topped with puff pastry, served with roasted garlic crostini	10.
Fried Oysters - with cornmeal crust, horseradish cream, crispy potatoes, pickled red cabbage	13.
Roasted Shallot and Grilled Vegetable Tart - with a virgin tomato sauce, aged balsamic and crumbled Feta	10.
Grilled Single Lamb Chop - served with a truffle potato and leek salad, Reggiano and coarse sea salt	12.
Pate Maison - with whole grain mustard, cornishons and baguette	10.

Salads

Arugula with Grilled Pineapple , goat cheese, toasted pine nuts, olive oil and aged balsamic	9.
Fresh Spring Greens crisp pancetta, shaved Vermont cheddar and roasted shallot vinaigrette	9.
Shaved Apples and Fennel , roasted beets, candied walnuts, crumbled Feta with raspberry and walnut oil vinaigrette	9.
Pear and Endive with Gorgonzola , toasted walnuts and sherry vinaigrette	9.
Baby Spinach tossed with fresh lime, olive oil, shaved portabella mushrooms, artichoke, avocado and tomato	9.

Entrees

Maine Diver Scallops - pan-seared in a grapefruit-mustard butter with fresh spinach, artichokes and potato dauphinoise	32.
Risotto du Jour	market
Rainbow Trout – sautéed with a pistachio crust served in a roasted shellfish broth with sweet corn, avocado and roasted tomato over vegetable cous cous	28.
Filet Mignon – with bordelaise sauce and Gorgonzola mashed potatoes	market
Seafood Stew – Fresh fish, shrimp, scallops and New Zealand mussels served in an Asian seafood broth with toasted sesame oil, wasabi sesame seeds, fresh seaweed salad and Asian noodles	30.
Pasta du Jour	market
French-Cut Chicken Breast – French-cut chicken breast rubbed with garlic and herbs baked in a wild mushroom sauce with morels, asparagus, and peas with roasted potatoes	27.
Assiette du Jour	market
Creole-Style Smoked Pork Rib Chop - served with a Creole relish, sweet corn soufflé and a tomato Parmesan risotto	27.
Fish du Jour	market
Osso Bucco Milanese – slow braised in a rich veal stock with aromatic herbs and vegetables over saffron risotto	32.
Grilled Lamb Chops – in a pecan-crust, whole grain mustard sauce, sweet potato puree and sautéed baby vegetables	32.
Chef's Vegetarian Platter – spring vegetable cous cous with curry grilled zucchini, roasted shallot, apple, carrot and baby bok choy	23.



Exec. Chef – Ed Monuteaux

Sous Chef – Ron Canady

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