

Plateaux de Fruits de Mer



*OYSTERS	1/2 doz.	Market Price	SHRIMP COCKTAIL - 12	4 each
OYSTER ROCKEFELLER - 6	Bechamel sauce with garlic, parmesan, bacon, & shallots (min. 3)		STEAMED MUSSELS - 14	with white wine, garlic, butter, parsley
OYSTER FLIGHT - 1 dozen - Market Price	Raw, fried, steamed, rockefeller, trio of sauces		LE GRAND PLATEAUX - Market Price	Shrimp cocktail, oysters, mussels, smoked salmon & twin lobster tails (4oz. each)

Les Entrées

ESCARGOT - 14
Burgundy snails with garlic & butter
FROG LEGS - 16
Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter
*BEEF/TUNA TARTARE - 16
Capers, shallots, dijon, anchovies & toast points
CHARCUTERIE DU JOUR - Market Price
House tasting of terrine and chef selection of meats with olives, cornichons & toast points
ARTICHOKES Á LA BARIGOULE - 12
Braised artichokes with white wine butter sauce
(V) (vegan-sub olive oil for butter)
FROMAGE - Market Price
Rotating selection of cheeses
STRAWBERRY TART - 8
House-made pastry, fresh strawberry, cream, pistachios
FONDUE - 16
White wine garlic cheese fondue with baguettes
DUCK FOIE GRAS - 26
French grittos cherry compote, garnished with balsamic fig drizzle & served with brioche bread
SMOKED BONE MARROW - 34
A' la moelle, two bones split, pink salt, cracked pepper, chanterelle mushrooms, shallot reduction, served with baguettes
CRAB STUFFED CALAMARI - 24
Lump crab meat, cheesy polenta, burgundy shallot reduction
BACON WRAPPED DIVER SCALLOPS - 20
Lardon slices, house-made bacon jam
COQUILLE ST. JACQUES - 18
Scallop, shrimp, mushroom, white wine fumet sauce
SMOKED SALMON CANAPES - 18
French baguette, herb cream cheese
EUROPEAN COMPOUND BUTTER BOARD - Market Price

Les Salades



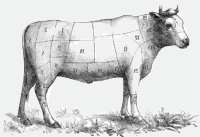
(V) MIXED LOCAL GREENS - 8
Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette
*CAESAR - 12
Romaine lettuce, parmesan cheese, croutons, with house caesar dressing
*SALAD NICOISE - 18
Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives with red wine vinagrette
CAPRESE SALAD - 12
Fresh mozzarella, heirloom tomato, fresh basil, balsamic vinaigrette
FRESH STRAWBERRY SALAD - 10
Hydroponic greens, fresh strawberries, almond, shallot, sesame - poppy seed vinaigrette
BEET SALAD - 12
Hydroponic greens, pickled baby peppers, pickled shallots, crumbled chevre, citrus balsamic vinaigrette

Soupes

FRENCH ONION - 8
DU JOUR - MP

ADD TO ANY MEAL:

Caramelized Onions	\$4
Sauteed Mushrooms	\$4
Grilled Chicken	\$8
Shrimp	\$8
Steak	\$14
Lobster	\$12
Salmon	\$14
Duck Foie Gras	\$20



Le Boeuf

Certified Angus Beef™



Includes mixed local greens salad or a side and a sauce of your choice

*4 OZ.	AUSTRALIAN 9 SCORE WAGYU	50
*8 OZ.	FILET MIGNON	Market Price
*8 OZ.	SIRLOIN STEAK	Market Price
*12 OZ.	NEW YORK STRIP	Market Price
*4.5 OZ.	TWO LOBSTER TAILS	Market Price
*18 OZ	C.A.B. BONE-IN-RIBEYE	Market Price
*FILET OSCAR Bearnaise sauce, crab meat, caviar with a 4½ oz. cold water lobster tail		90

Sauces:

- *BÉARNAISE -
Rich butter sauce made with tarragon vinegar & shallots
- AU POIVRE -
Cognac cream sauce with demi-glace & green peppercorns
- BORDELAISE -
Red wine demi-glace with shallots
- DIANE -
Demi-glace with mushrooms, shallots, brandy & cream
- *OSCAR STYLE - 14
Bearnaise sauce, crab meat & caviar

Sides

LYONNAISE POTATOES	6	HARICOT VERTS	8	RATATOUILLE	8
YUKON GOLD WHIPPED POTATOES	8	GRILLED BALSAMIC PEACHES - \$8		COCONUT BRUSSEL SPROUTS	8
POMME FRITES	6	HEIRLOOM TOMATOES GRATIN	8	FRENCH "MAC & CHEESE" with Lobster add \$12	8

Plats Principaux



*BURGER - 16	Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato & tomato aioli, served with fries
PASTA AGLIO - 22	Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil Substitute gluten free pasta \$4
SEAFOOD PASTA - 44	Pappardelle pasta, oishi shrimp & lobster meat & housemade alfredo sauce
GNOCCHI (V) - 22	Potato gnocchi, red onion, shiitake mushrooms & red pepper with a white wine coconut sauce
*SALMON - 32	Horseradish-crusted chilean salmon, sautéed spinach & herb cream sauce
*SCALLOPS - Market Price	Sautéed sea scallops, spinach, fingerling potatoes with shrimp cream sauce
*TROUT ALMONDINE - 34	Almond-crusted trout with whipped potatoes, haricot verts & lemon butter sauce
NEW ZEALAND BONE-IN ELK LOIN CHOPS - 48	Twice baked potato,smoked blue cheese, chives, white chocolate cauliflower puree, bordelaise sauce
TOURNEDOS ROSSINI - 90	8oz certified angus beef filet, duck foie gras, haricot vert, port wine demi sauce
AIRLINE CHICKEN - 34	Whipped yukon gold potato, haricot vert, morel veloute
WILLOW BEND LAMB RACK - 48	Australian lamb lollipops, couscous, blistered baby heirloom tomatoes, french puff pastry, chasseur sauce
DUCK AUX CERISES - 40	8oz duck breast, sliced yukon gold potatoes, griottes cherries, demi-glace
BEEF WELLINGTON - 65	4oz Certified Angus filet of beef, mushroom duxelle, jambon de bayonne, french puff pastry, whipped potato, bordelaise sauce
BRAISED SHORT RIB - 46	Street corn, whipped yukon gold potato, port wine au jus
BERKSHIRE PORK CHOP - 44	Roasted yukon gold potatoes, cajun cauliflower, Chef Todd's BBQ sauce
STUFFED STIR FRY PEPPERS - 28	Seasonal peppers, asian rice and vegetables, grilled balsamic peaches, date cream sauce
EGGPLANT GRATIN - 26	Ricotta and parmesan mousse, marinara sauce
MUSHROOM NAPOLEON - 22	(V) Grilled zucchini, yellow squash, roasted red pepper and portobello mushrooms with roasted red pepper coulis`
PASTA DU JOUR - Market Price	FLAT BREAD DU JOUR - Market Price