

Monday

Soupe à l'oignon gratinée 18

Traditional French onion soup with crouton and Swiss cheese

Fresh Linguini with calamari and marinated bell pepper 32

Tuesday

Organic Heirloom tomato with fresh mango and avocado 22
Topped with lemon juice and virgin olive oil.

*Steamed mussels prepared with shallots, white wine and little cream 24
Served with French fries

Thursday

Endive and frisee salad with blue cheese Fourme d'Ambert 26
Roasted walnuts and fresh pear. Sherry vinaigrette dressing

Roasted **Certified Heirloom** chicken 30
Served with ratatouille and potato mousseline

Friday

Bouillabaisse Marseillaise 48

Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth
Served with traditional rouille and toasted baguettes

Saturday

Paëlla Valenciana with shrimp, sea scallops, mussels, clams, 54
not so spicy chorizo, chicken, peas and Spanish safran pistil

Sunday

Escargots de Bourgogne flambés au Ricard et beurre persillé 18
Snails from Burgundy *flambés* with Ricard, garlic & parsley butter

*Chilean sea bass, served with green asparagus 40
potato purée and leek. Sauce beurre blanc

**Before placing your order, please inform your server
if a person in your party has a food allergy
Please note that there is no substitution on any dish**

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont

Bisque de homard, rouille, toast de baguette et Gruyère rapé

Lobster bisque with sides of rouille dressing

Toasted baguette and shredded Gruyère cheese. **NO dairy, NO flour**

Soupe à l'oignon gratinée

Traditional French onion soup with crouton and Swiss cheese

Salade de homard à l'estragon frais et Cognac

Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)

Sardines grillées en Escabèche

Sardines Escabèche, grilled and marinated with raisins

Onion confit, carrots and pine nuts

Escargots de Bourgogne flambés au Ricard et beurre persillé

Snails from Burgundy *flambés* with Ricard, garlic & parsley butter

Tarte flambée Alsacienne aux lardons et oignons

Thin crust topped with fromage blanc, onions, and bacon

*Huîtres de la baie de Moriches

* Moriches bay oysters on the half shell, with mignonette & lemon (gf, v)

Asperges blanches d'Alsace à la vinaigrette d'échalotte

White asparagus from Alsace with a shallot vinaigrette

Salade de tomate à la mangue et avocat

Organic Heirloom tomato with fresh mango and avocado (gf, v, vg)

Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche

Vinaigrette au Sherry

Endive and frisee salad with blue cheese Fourme d'Ambert (v)

Roasted walnuts and fresh pear. Sherry vinaigrette dressing

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LES PATES FRAICHES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan
Fresh Fettuccini with our home made pesto sauce

Linguini fraiches et calmar préparé façon Basquaise
Fresh Linguini with calamari and marinated bell pepper

LA MER

*Moules "Poulette", pommes frites

*Steamed mussels prepared with shallots, white wine and little cream
Served with French fries

*Bar du Pacifique, asperges vertes, poireaux et
Purée de pommes de terre. Sauce beurre blanc

*Chilean sea bass, served with green asparagus
potato purée and leek. Sauce beurre blanc

Dos de cabillaud au curry et lait de noix de coco
Purée de pomme de terre et ratatouille

Pan seared cod fish, curry and coconut dressing
Purée of potato and ratatouille. Topped with a few toasted almonds

Filet de Mahi-Mahi poelé à la salsa et tomates roties

Pan seared Mahi-Mahi with a Tropical salsa and roasted tomatoes

*Fricassée de homard du Maine, flambée au Cognac
Estragon frais et pommes frites

*2 lb Maine lobster fricassée, out of the shell, flambé with Cognac
Fresh tarragon and served with French fries

*Homard du Maine, poché ou grillé. Pommes frites

* 2 lb lobster, steamed or broiled, served with French fries

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LA TERRE

Poulet de ferme **Certifié Herritage** rôti, jus aux herbes
Ratatouille et mousseline de pommes de terre
Roasted **Certified Herritage** chicken
Served with ratatouille and potato mousseline

*Tartare de filet de boeuf Angus, mesclun et pommes frites
*Tartar of Angus beef filet cut "à la minute" with our house dressing (gf)
Mesclun and French fries

*Côtelettes d'agneau, moutarde de Dijon et herbes de Provence
Haricots verts, gratin Dauphinois

*Aussie **Free-Range Natural** rack of lamb prepared with Dijon mustard
and "herbes de Provence". Served with French string beans, gratin Dauphinois

*Filet de boeuf Angus au poivre. Sauce 1/2 glace au Porto.
Haricots verts, gratin Dauphinois

*Beef filet Angus au poivre. Served with sauce 1/2 glace of Port wine
Served with French string beans, gratin Dauphinois

*Onglet de boeuf de **Paturage** grillée
Sauce au Porto, cresson et pomme frite
*Grilled **Pasture raised** hanger steak. Port wine sauce
Watercress and French fries

GARNITURES \$18.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

LES VEGETARIENS \$32.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

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