

DINNER

(menus subject to change – contact the restaurant directly for updated menu)

Appetizers

DUCK LIVER PARFAIT

rich duck mousse with fig compote, port-
shallot marmalade and toasted brioche 12.50

QUENELLES DE POISSON AMERICAINE

scallop mousse dumplings poached and
glazed with rich lobster cream 13.00

BEET SALAD AU CITRON

roasted heirloom beets, goat cheese, walnuts,
orange, arugula and citrus infused olive oil 11.75

CHESTNUT SOUP

with boudin blanc, savoy cabbage
and applewood smoked bacon 12.75

SWEETBREAD SALADE LANDAISE

crisp sweetbreads, frisée lettuce, bacon
lardons and poached path valley farm
egg with red wine-truffle vinaigrette 12.75

TUNA SALADE NIÇOISE

rare seared tuna with shaved fennel, olives,
haricots verts, fingerling potatoes, peppers
and anchovy-red wine vinaigrette 13.00

SALADE MARAÎCHÈRE

mixed seasonal greens with market vegetables, shaved
beets, radish, chopped egg and lemon-tarragon vinaigrette 9.50
.....with warm goat cheese 11.00

FRICASSÉE D'ESCARGOT

sautéed wild burgundy snails with chanterelle
mushrooms, roasted garlic, pearl onions,
lardons, parsley butter and veal jus 12.75

ENDIVE SALADE CHARDENOUX

crisp belgian endive with caramelized pears,
walnuts, blue cheese and walnut vinaigrette 11.75

STEAK TARTARE ATILLA

finely chopped raw sirloin with capers, onions,
spicy aioli, cornichons and garlic potato chips 12.25

MOULES BASQUAISE

plump mussels steamed with linguica sausage, garlic,

roasted peppers, tomato, sherry and cilantro 12.00

ONION SOUP LES HALLES

rich beef broth with caramelized onions,
sourdough croûtons and gruyère cheese 9.75

Entrées

LAMB SHANK BRETONNE

slow cooked tender lamb with garlic, rosemary,
creamy polenta and flageolet beans 28.00

ROCKFISH NORMANDE

pan roasted with apples, celeri root, bacon lardons,
savoy cabbage and cider-veal jus gastrique 29.00

CÔTE DE PORC SAVOYARDE

berkshire pork rib chop with swiss chard,
lardons, garlic confit, potato gratin
and honey-thyme vinegar sauce 27.50

BEEF BOURGUIGNON

tender boneless short rib braised in red wine
with bacon lardons, pearl onions, button
mushrooms and buttered noodles 28.00

DUCK CONFIT FAÇON TARBAIS

duck leg rendered in garlic and thyme with duck
sausage, tomato and ragout of white beans 26.00

TUNA AU POIVRE

seared peppercorn crusted tuna with pommes
sardalaise and cognac-foie gras butter sauce 29.50

TROUT GRENOBLOISE

sautéed boneless trout with haricots verts,
pommes château, lemon-caper brown butter 24.00

STEAK FRITES

seared sirloin strip with pommes frites,
mesclun salad and red wine shallot butter 33.00

PAN ROASTED LAPIN FAÇON D'OSSAU

stuffed rabbit loin with carrot-apple purée, roasted
shallots, swiss chard and banyuls gastrique 29.50

SALMON AUX LENTILLES

seared mustard and porcini crusted filet with bacon
lardons and red wine braised beluga lentils 25.50

SEA SCALLOPS LA CAGUILLE

seared scallops with warm shallots, fine herbes
sherry vinaigrette and cauliflower mousseline 28.50

RISOTTO AUX CHAMPIGNONS

creamy arborio rice with forest mushrooms,
garlic, butternut squash and fresh herbs 25.50

Pour La Table

WILD MUSHROOMS BORDELAISE 6.50

HARICOTS VERTS SAUTÉ AUX NOIX 6.50

POMMES FRITES 6.50

GRATIN OF MACARONI AND GRUYÈRE 6.00

GNOCCHI PARISIENNE 6.75

JOSEPH HARRAN, Chef de Cuisine

JEFFREY and SALLIE BUBEN, Proprietors.