APPETIZER

PATÉ DE CAMPAGNE
country style pork terrine, vegetable à la grecque, pommery mustard

ROASTED BEETS
chèvre and toasted walnuts

MUSSELS AND CLAMS MARINIÈRE
white wine herb broth with olive tapenade crouton

SALADE LYONNAISE
slightly wilted frisée, warm bacon vinaigrette, lardons, crouton, poached egg

ENTREES

DUCK CONFIT
lentils du puy

BOEUF BOURGUIGNON
red wine braised short rib, pearl onions, carrots, lardons, and mushrooms

CAULIFLOWER GRATIN
black winter truffle cream

TROUT GRENOBLOISE
haricots verts, brown butter, lemon, capers and herbs

DESSERT

APPLE GALETTE
à la mode

CRÈME CARAMEL
cream chantilly, seasonal fruit

POT DE CRÈME
grande marnier chocolate

FROMAGE
1oz chef’s selection with local honey and house made jam

SIDES $8

NOANK OYSTER ($3.00 EA)
classic red wine mignonette

WARM MARINATED OLIVES
citrus zest and herbs

BASKET OF OUR BREAD
house cultured butter

MARKET GREENS
house vinaigrette

POMMES ALIGOT

*applicable taxes and a 20% service charge will be added to all checks