

Le Rêve

Pâtisserie & Café

SOUPES

SOUPE À L'OIGNON GRATINÉE
*Classic French Onion Soup with
Saxon Farms Cheese 7.25*

SOUPE DU JOUR
Seasonal Soups made daily - cup 3.75 / bowl 4.75

HORS D'OEUVRES

CROSTINI DE BRIE
*Warm Brie on Baguette with Concord Farms Honey
Fresh Cracked Pepper 9.95*

ESCARGOTS BOURGUIGNONS
*12 Potironne Snails in Nutmeg and Herb Butter,
SarVecchio, French Baguette 12.95*

AILES DE CANARD
*Fried Confit Espelette Duck Wings with
Petite Celery and Blue Cheese Slaw 10.95*

BEIGNETS DE CRABE
*Beer Battered Lump Blue Crab, Caper Remoulade
and Sauce Ravigote 13.95*

ARTISANAL FOIE GRAS
*Foie Gras Torchon, Brandied Foie Gras Mousse,
Seasonal Fruit, Hazelnuts, Berry Coulis 13.95*

CONFITURE ET FROMAGE
Seasonal Preserves and Cheese with French Baguette 9.95

MOULES

MOULES FRITES AU PERNOD
*Pernod steamed Mussels, Fines Herbes with Pommes Frites
Demie 7.95 / Régulière 12.95*

MOULES MARNIÈRE
*White Wine steamed Mussels, Fresh Herbs with Baguette
Demie 7.95 / Régulière 12.95*

LES SALADES

VERDURETTE
*Mixed Greens with Shaved Radish,
Fennel and Dijon Vinaigrette
Demie 4.75 / Régulière 7.75*

SALADE DE BETTERAVE
*Roasted Beets with Warm Chèvre, Toasted Walnuts,
Watercress, Balsamic Vinaigrette
Demie 5.95 / Régulière 8.95*

SALADE AU PROSCIUTTO
*Shaved Prosciutto with Fennel, Pear, Manchego Cheese,
Mission Figs, Garlic Parsley Vinaigrette
Demie 6.25 / Régulière 9.25*

SALADE NIÇOISE
*Mixed Greens with Potatoes, Egg, Haricots Verts,
Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 15.95*

Assiette de Charcuteries et Fromages



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| 1. COPPA
<i>Dry Aged Mild
Pork Salami</i> | 6. BUCCHEROLLE
<i>Goat, Rich & Creamy,
Semi-soft, Sharp</i> |
| 2. RILLETTES DU JOUR
<i>Ask your server about
our Rillettes of the day</i> | 7. MANCHEGO
<i>Sheep, Semi-firm, Mild</i> |
| 3. ANGEL'S SALUMI
<i>Duck Salami, Red
Wine, Black Pepper</i> | 8. MOBAY
<i>Sheep, Goat, Semi-soft,
Grape Ash, Bold
and Complex</i> |
| 4. TERRINE DE FOIE
DE VOLAILLE
<i>Brandied Duck Liver Pâté</i> | 9. CASTELLO BLUE
<i>Cow, Soft, Tangy,
Creamy Blue</i> |
| 5. PÂTÉ DE CAMPAGNE
<i>Country Pork Terrine</i> | 10. SAINT-ANDRÉ
<i>Cow, Triple Cream,
Rich & Buttery</i> |

Choice of Three 12.95, Five 16.95 or Seven 20.95

CRÊPES

LÉGUMES PRINTANIERS
*Wild Mushrooms, Brussel Sprouts,
SarVecchio, with a Basted Egg, Frisée
and Truffle Vinaigrette 11.50*

COQUILLES SAINT JACQUES
*Dayboat Scallops, Braised Leeks,
Saxon Gruyere, Citrus Brown
Butter Sauce 12.00*

CONFIT DE CANARD
*Duck Confit, Aged Chèvre,
Caramelized Onions, Port Wine
Reduction 11.50*

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PLATS PRINCIPAUX

LES POISSONS



SAUMON ALSACIEN

Pan Seared Salmon with Pancetta & Thyme Pommes Anna, Spinach, Apple, Sarvecchio Parmesan, Bacon Shallot Vinaigrette 23.95

COQUILLES A LA CONFITURE DE LARD

Seared Scallops with Sweet Potato Purée, Crispy Sprouts, Pancetta, Apple, Marcona Almonds, Thyme Brown Butter, Bacon Confiture 25.95

BOUILLABAISSE

Provençale Tomato Broth, Seasonal Selection of Seafood, Fennel, Garlic Crostini and Saffron Rouille 23.95



LES VIANDES ET LES VOLAILLES

AGNEAU BRAISE AU CIDRE

Cider Braised Lamb Shank with Apple & Celeriac Purée, Swiss Chard, Bacon, Candied Pecans, Cider Port Reduction 25.95

CANARD A L'ORANGE

*Pan Seared Duck Breast, Orange-Blossom Honey Glazed Fried Confit Leg, Parmesan Panisse, Roasted Beets & Citrus, Swiss Chard, Blood Orange Gastrique 25.95
Foie Gras Supplement 12.00*

COQ AU VIN

Pan Seared Kettle Range Sausage Stuffed Chicken Breast, Red Wine Braised Thigh, Linguine, Bacon, Baby Root Veg, Pearl Onions, Burgundy Jus 24.95

COTE BRAISE AU VIN ROUGE

Red Wine Braised Beef Short Rib, Market Vegetables, Seasonal Mushrooms, Wild Mushroom Broth 24.95

FAISAN EMPAILLE DE CHAMPIGNON

Mushroom Stuffed Pheasant with Butternut Squash Purée, Roasted Chestnuts, Crispy Sprouts, Bacon, Seasonal Mushrooms, Brown Butter Port Reduction 23.95

LES VÉGÉTARIENS

RAVIOLI DE LA PATATE DOUCE

Sweet Potato Ravioli with Pickled Pear, Candied Hazelnuts, Fresh Chevre, Fried Sage, Black Truffle, Brown Butter 19.95

GNOCCHI AU PARMESAN

Parmesan Gnocchi, Demi Sec Cherry Tomatoes, Crispy Carrot, Shaved Fennel, Arugula, Fresh Chevre, Smoked Tomato Cream 19.95

LES BOEUF

STEAK-FRITES

Served with Pommes Frites



FILET MIGNON

6 oz. Filet Mignon, Spinach, Wild Mushrooms, Castello Blue Cheese Crust, Riesling Jus 26.95

STEAK AU POIVRE

10 oz. Hanger with Haricots Verts, Red Wine Black Peppercorn Sauce 25.95

CÔTE DE BOEUF

14 oz. Bone-in Ribeye with Fricassee of Seasonal Vegetables, Marsala Sauce 27.95

ACCOMPAGNEMENTS

HARICOTS VERTS *Green Beans, Shallots 6.00*

POMMES FRITES *French Fries 4.50*

CHAMPIGNONS RÔTIS

Roasted Wild Mushrooms with Fines Herbes 6.50

GNOCCHI PARISIEN

Pan Seared Parmesan Potato Dumplings 6.50

CHOUX DE BRUXELLES

Brussels Sprout Leaves, Bacon Lardons, Chestnuts, Apples 6.50

FRENCH BAGUETTE *Individual 1.00 Basket 4.50*

FRICASSEE LÉGUMES SAISONNIERS

Seasonal Market Vegetables 6.50

CATERING MENU

*Check out our fantastic new Catering menu.
Perfect for any occasion or get together.
Please email or call for more information.*

lerevecafe.com

Menu changes seasonally

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. A 20% gratuity charge will be added for parties of 6 or more.

Menu Design: Becker Design