

# 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 Roasted Garlic Parsley Butter,  
SarVecchio, French Baguette 12.95

**CREVETTE EN COCOTTE**  
Roasted Tiger Shrimp, Wild Mushrooms, Asparagus,  
Lemon, Mornay Sauce, Baguette 12.95

**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 11.95

**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



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

Choice of Three 12.95, Five 16.95 or Seven 20.95

## CRÊPES

**LÉGUMES PRINTANIERS**  
Wild Mushrooms, Asparagus,  
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



#### LE SAUMON ALSACIEN

*Pan Seared Verlasso Salmon,  
Pancetta Pommes Anna, Apples, Lardons,  
Romanesco, Red Onion Vinaigrette 23.95*

#### PÉTONCLES BASQUE

*Seared Dayboat Scallops, Roasted Red Pepper Risotto,  
Piperade, Chorizo, Saffron Poached Shrimp,  
Smoked Tomato Coulis 25.95*

#### BOUILLABAISSE

*Provençale Tomato Broth, Seasonal Selection  
of Seafood, Fennel, Garlic Crostini  
and Saffron Rouille 21.95*



### LES VIANDES ET LES VOLAILLES

#### L'AGNEAU AUX ÉPICES VADOUVAN

*Vadouvan Spiced Grilled Strauss Lamb Loin, Parmesan  
Panisse, Peppers, Spinach, Red Onion, Saffron Rouille 24.95*

#### FILET DE PORC

*Smoked Berkshire Grilled Pork Tenderloin, Gnocchi, Spinach,  
Lardons, Pearl Onions, Bacon Paprika Vinaigrette 24.95*

#### CANARD AU BOURGUIGNON

*Red Wine Braised Duck Leg, Seared Duck Breast,  
Onions, Fingerling Potatoes, Carrots,  
Asparagus, Burgundy Reduction 24.95  
Foie Gras Supplement 12.00*

#### POULET AU JUS DE COGNAC

*Kettle Range Sausage stuffed Organic Chicken Breast,  
Mushrooms, Bacon Ragoût, Root Vegetables, Linguine,  
Cognac Thyme Jus 24.95*

#### FAISAN ET CHAMPIGNONS

*Wild Mushroom Stuffed MacFarlane Pheasant  
Breast, Haricots Verts, Cipollinis, Manchego Risotto,  
Balsamic Brown Butter 23.95*

### LES VÉGÉTARIENS

#### RAVIOLI AUX LÉGUMES SAISONNIERS

*Homemade Truffled Ricotta Ravioli, Wild Mushrooms,  
Asparagus, Spring Peas, SarVecchio, Truffled Brown Butter 19.95*

#### GNOCCHI PARISIEN

*Seared Parmesan Gnocchi, Mushroom Ragoût, Scalded  
Spinach, Cipollini, Mushroom Marsala Sauce 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*

#### ŒUF ET ASPERGES

*Grilled Asparagus, SarVecchio, Basted Egg 7.00*

**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](http://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