Seasonal petite gâteaux and patisserie available to order

Hors d'oeuvres

Soupe du Jour *Cup 3.75 / Bowl 4.75*

Soupe À L'Oignon Gratinée
Traditional French Onion Soup with Saxon Farm Cheese 7.25

Moules Frites au Pernod
Pernod Steamed Mussels served with Pommes Frites
Demie 7.95 / Régulière 12.95

Assiette de Charcuteries
A Selection of Artisan Cured Meats and Pâtés 13.95

Crostini de Brie
Warm Brie on a Baguette with Concord Farms Honey, Cracked Black Pepper 9.95

Assiette de Fromages
A selection of European crafted cheese:

Mobay *Semi-soft, grape ash, bold, and complex*

Saint-André *Triple crème similar to an intense brie*

Bucherolle *Semi-soft goat cheese with a sharp flavor*

Manchego *Semi-firm Spanish cheese with a buttery texture*

Castello Blue
Soft, tangy, creamy blue

Choice of ***3 cheeses 12.95*** *or* ***5 cheeses 16.95***

Les Sandwiches

Served with pommes frites *or* petite greens salad

Canard BLT | *Crispy Duck Confit, Heritage Bacon, Arugula, Tomato and Taragon Aioli on a Toasted Baguette 12.95*

Sandwich au Saumon | *Grilled Verlasso Salmon, Heritage Bacon, Tomatoes, Arugula, Saffron Rouille on a Toasted Soft Roll 11.95*

Croque-Monsieur, Croque-Madame | *Toasted French Ham and Cheese with Dijon Mustard and Gruyere Mornay on Country White Bread 11.95 With Basted Egg 12.95*

Pan-Bagnat | *Grilled Chicken, Watercress, Basil Tapenade, Tomatoes, Roasted Caper Aioli on a Soft Bun 10.95*

Filet de Boeuf | *Beef Tenderloin with Cambozola Cheese, Caramelized Onion, and a Black Pepper Aioli on a Baguette 12.95*

Pâté de Campagne | *Pork Pâté with Saxon Farm Cheese, Frisée, Dijon, Cornichons on a Baguette 10.95*

Tomates, Brie et Pesto | *Tomato, Brie, and Pesto on a Toasted Baguette 10.95*

Sandwich au Portobello | *Sherry Roasted Portobello Mushroom, Boursin, Piquillo Peppers, Arugula and Romesco on a Toasted Soft Roll 10.95*

Le Burger Brasserie | *Niman Ranch Prime Beef, Creamy Blue Cheese, Caramelized Onions 12.95*

Le Bistro Burger | *Niman Ranch Prime Beef, Mushroom Duxelles, Fried Onions, Saxon Farms Gruyere 12.95*

Add Wilson Farms Bacon 2.00

Cafes & Boissons

HARNEY & SONS TEA

Hot:
English Breakfast, Earl Grey, Tropical Green

Featured:
Pomegrante Oolong, Mint Verbena, Verveine, Paris

CAFÉ

Espresso
Con Panna
Cappuccino
Breve
Café au Lait
Le Rêve Hot Chocolate
Macchiato
Americano
Café Latte
Mocha
Red Eye
Brewed Coffee
Iced Coffee

OTHER DRINKS

Perrier
Lemonade
Orange Juice
Apple Cider (Seasonal)
Panna Water
Italian Sodas
Coca Cola Products
Sparkling Lemonade
Apple Juice
Organic Rishi Chai

LES SALADES

Verdurette
Mixed Greens with Shaved Fennel and Radish with Dijon Vinaigrette Demi 4.75 / Régulière 7.75

Salade de Betterave
Roasted Beets with Chèvre, Toasted Walnuts, Watercress, Balsamic Vinaigrette
Demi 5.95 / Régulière 8.95

Salade au Prosciutto
Shaved Prosciutto with Fennel, Pear, Orange Segments, Manchego Cheese, Mission Figs,
Garlic Parsley Vinaigrette Demi 6.25 / Régulière 9.25

Salade de Canard
Duck Confit, Spinach, Cherry Tomatoes, Chèvre, Candied Pecans,
Fennel, Balsamic Vinaigrette 15.95

Salade au Saumon Fumé
House Cured Smoked Salmon with Mixed Greens, Soft Boiled Egg, Pickled Red Onions, Potatoes,
Cucumbers, Capers, Brioche Croutons, Creamy Herb Dressing Demi 6.95 / Régulière 9.25

Salade Niçoise
Mixed Greens with Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 15.95

Crêpes

Légumes Printaniers
Wild Mushroom, Asparagus, SarVecchio, topped with a Basted Egg, Frisée and Truffle Vinaigrette 11.50

Coquilles Saint Jacques
Dayboats Scallops, Braised Leeks, Saxon Farm Cheese with Citrus Brown Butter, Served with a Petite Greens Salad 12.00

Confit de Canard
Duck Confit, Chèvre Caramelized Onion, Port Wine Reduction, Served with a Petite Salad 11.50

PLATS PRINCIPAUX

Steak-Frites au Poivre
Hanger Steak with Haricots Verts, Frites and a Red Wine Black Peppercorn Jus 25.95

Ravioli au Légumes Saisonniers
Home Made Truffled Ricotta Ravioli, Wild Mushrooms, Asparagus, Spring Peas,
SarVecchio, Truffled Brown Butter 19.95

Poulet
Kettle Range Sausage Stuffed Organic Chicken Breast, Mushrooms, Bacon Ragoût,
Root Vegetables, Linguine and Cognac Thyme Jus 24.95

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