

Le Rêve

Pâtisserie & Café

SOUPES

SOUPE À L'OIGNON GRATINÉE

Classic French Onion Soup with Saxon Farms Cheese 8.50

SOUPE DU JOUR

Seasonal Soup made daily - cup 4.50 / bowl 5.50

HORS D'OEUVRES

CROSTINI DE BRIE

Warm Brie on Baguette with Honey and Cracked Pepper 13.95

ESCARGOTS BOURGUIGNONS

12 Potironne Snails in Ramp Butter,
Oven Dried Tomatoes, Puff Dough 15.95

LIVER MOUSSE TARTINE

Mission Figs, Apple, Macadamias, Port Wine Reduction 15.95

FOIE GRAS DUO

Cured Torchon, Brandied Foie Gras Mousse, Seasonal
Fruit, Vanilla Santernes, Toasted Brioche 18.95

PROVENÇAL SHRIMP

Butter Poached Shrimp, Olives, Peppers, Garlic, Olive Oil
Served with Baguette 15.95

CANARD GOUGÈRES

Duck Confit, Chèvre, Caramelized Onions, Bacon Shallot
Vinaigrette with Mixed Greens and Creamy Dill Dressing 13.95

MOULES

MOULES FRITES AU PERNOD

Pernod steamed Mussels, Fines Herbs with Pommes Frites
Demie 8.95 / Régulière 13.95

MOULES MARNIÈRE

White Wine steamed Mussels, Fresh Herbs with Baguette
Demie 8.95 / Régulière 13.95

MOULES DU JOUR

Chef's Special
Demie 9.95 / Régulière 14.95

LES SALADES

VERDURETTE

Mixed Greens with Shaved Radish,
Fennel and Dijon Vinaigrette
Demie 6.75 / Régulière 9.75

SALADE DE BETTERAVE

Roasted Beets with Warm Chèvre, Toasted Walnuts,
Watercress, Balsamic Vinaigrette
Demie 9.25 / Régulière 14.95

SALADE AU PROSCIUTTO

Shaved Prosciutto with Fennel, Pear, Manchego Cheese,
Mission Figs, Garlic Parsley Vinaigrette
Demie 10.75 / Régulière 15.25

SALADE NIÇOISE

Mixed Greens with Potatoes, Egg, Haricots Verts,
Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 18.95

Assiette de Charcuteries et Fromages



1. COPPA

Smoked Tasso Cured
Pork Salami

2. PROSCIUTTO DI PARMA

Dry, Cured Ham

3. ANGEL'S SALUMI

Duck Salami, Red
Wine, Black Pepper

4. TERRINE DE FOIE DE VOLAILLE

Brandied Duck Liver Pâté

5. PÂTÉ DE CAMPAGNE

Country Pork Terrine

6. BUCCHEROLLE

Goat, Rich & Creamy,
Semi-soft, Sharp

7. MANCHEGO

Sheep, Semi-firm, Mild

8. FROMAGE DU JOUR

Inquire with your server

9. BLEU DES BASQUES

Cow, Soft, Tangy,
Creamy Blue

10. SAINT-ANDRÉ

Cow, Triple Cream, Buttery

Choice of Three 17.95, Five 24.95 or Seven 28.95

CRÊPES

LÉGUMES PRINTANIERS

Mushrooms, Asparagus, Parmesan with a Soft
Egg, Frisée, Croutons, and Truffle Vinaigrette
14.50

COQUILLES SAINT JACQUES

Dayboat Scallops, Braised Leeks,
Saxon Gruyere, Citrus Brown
Butter Sauce 16.00

CONFIT DE CANARD

Duck Confit, Aged Chèvre,
Caramelized Onions, Port Wine
Reduction 14.50

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PLATS PRINCIPAUX

LES POISSONS



SAUMON

Verlasso Salmon, Mediterranean Farro, Olives, Brown Butter Carrot Puree, Dill Crème Fraîche 28.95

FLÉTAN

Pan Seared Halibut, White Beans, Asparagus, Mushrooms, Oven Dried Tomatoes, Peas, Smoked Ham Broth 30.95

BOUILLABAISSE

Provençal Tomato Broth, Seasonal Selection of Seafood, Braised Fennel, Grilled Baguette, Saffron Aioli 29.95

LES VIANDES



ETLES VOLAILLES

POULET

Organic Chicken Breast, Pappardelle, Oyster Mushrooms, Carrots, Haricot Verts, Truffle Cream Sauce 28.95

FAISAN

Mushroom Stuffed Pheasant Breast, Fontina Risotto Cake, Snap Peas, Sautéed Leeks, Roasted Fennel, Marsala Cream Sauce 31.95

PORC

Smoked Berkshire Pork Tenderloin, Spinach, Chevre Panisse, Piperade, Spanish Chorizo, Romesco and Rouille 29.95

AGNEAU

Grilled Lamb Loin, Moroccan Cous-Cous, Poached Figs, Romanesco, Red Wine Reduction 32.95

LES VÉGÉTARIENS

RAVIOLI DU RÊVES

*Spring Pea and Ricotta Ravioli, Asparagus, Shiitake Mushrooms, Toasted Pistachios 24.95
Add Grilled Shrimp \$6.00*

GNOCCHI PARISIENNE

Seasonal Fricassee, Gruyere Fondue, Pine Nut Crumble 25.95 Add Duck Confit \$7.00

LES BOEUFs

Served with Pommes Frites

Truffle Frites +2



FILET MIGNON

6 oz. Filet Mignon, Kale & Asparagus, Wild Mushrooms, Fromage Bleu Herb Crust, Beurre Rouge 39.95

STEAK AU POIVRE

10 oz. Hanger, Haricots Verts, Red Wine Black Peppercorn Sauce 35.95

CÔTE DE BOEUF

14 oz. Bone-in Ribeye, Herb Butter, Roasted Mushrooms, Carrots, Marsala Sauce 37.95

ACCOMPAGNEMENTS

HARICOTS VERTS *Green Beans, Shallots 7.00*

CHAMPIGNONS RÔTIS

Roasted Wild Mushrooms with Herb Butter 7.50

CAROTTES ÉPICÉES *Spiced Grilled Baby Carrots with Heritage Bacon and Herb Crème Fraîche 8.50*

ASPERGES

Grilled Asparagus, Brown Butter, Duck Fat Almond Crumble, Parmesan 8.50

GNOCCHI AUX FROMAGES

Pan Seared Parmesan Potato Dumplings, Gruyere Fondue 9.95

POMMES FRITES *French Fries 5.00 | Truffle Frites 7.00*

FRENCH BAGUETTE *Individual 1.50 Basket 6.50*

Menu changes seasonally

Catering Menu

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

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.