

- COCKTAILS -

ST. GERMAIN SPRITZ 17
sparkling rose, st. germain, lillet rose, pomegranate

PRESSÉ ROYAL 16
aperol, grapefruit cordial, lemon, sparkling water

MARTINI NIÇOIS 18
grey goose, vermouth blanc, niçoise olives & brine

AGAVE MARMALADE 17
milagro blanco, lime, orange marmalade

CAFÉ IVRE 18
belvedere, espresso, spiced bitter-orange liquor, hazelnut

NOUVEAU CARRÉ 17
knob creek rye, dolin & cap corse rouge, bitters, pastis rinse

LE MOINE 17
green chartreuse, dolin genepy, almond & spiced rum cordial, pineapple, rosemary

LE PRINTEMPS 17
tanqueray, blackberry, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 14.00 / bottle 65.00

BLANC
MUSCADET SÈVRE-ET-MAINE
verre 13.00 / carafe 39.00

ROSÉ
AIX-EN-PROVENCE
verre 13.00 / carafe 39.00

ROUGE
BEAUJOLAIS VILLAGES
verre 14.00 / carafe 42.00

HORS D'OEUVRES

6 Oysters* mignonette24.00

Tuna Crudo* sauce ravigote25.00

Shrimp Cocktail24.00

Steak Tartare* 20.00/26.00

Pâté de Campagne 18.00

Artichokes green olive tapenade 14.00

Onion Soup gratinée 18.00

Escargots garlic-parsley butter 19.00

Gratin au Macaroni Parisian ham 15.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes 18.00

Lobster Cobb parisian ham, fourme d'ambert 37.00

Salade Niçoise confit tuna, dijon vinaigrette 27.00

Quiche Florentine 17.00

Steak Sandwich* onions, gruyère, aioli 32.00

Cheeseburger à l'Américaine*27.00

STEAK FRITES

Hanger* maître d'hôtel butter 38.00

Filet* sauce au poivre 52.00

Entrecôte* sauce béarnaise57.00

ENTRÉES

Grilled Branzino gigante beans, tapenade 37.00

Moules Frites white wine, garlic27.00

Trout Amandine haricots verts, brown butter 32.00

Salmon Choucroute beurre blanc 37.00

Lobster Frites garlic-herb butter72.00

Celery Root Au Poivre black trumpet mushroom .. 28.00

Lamb Tagine medjool dates, almonds, couscous 39.00

Gruyère Omelette fines herbes19.00

Beef Bourguignon pomme purée, red wine sauce41.00

GARNITURES

Haricots Verts 11.00

Sautéed Spinach 12.00

Pommes Purée 11.00

Pommes Frites 12.00

Cauliflower Gratin 14.00

DESSERT

Profiteroles vanilla ice cream, bittersweet chocolate ... 13.00

Crème Brûlée 12.00

Sticky Toffee Pudding 13.00

Chocolate Mousse 12.00

Pumpkin Pie 9.00

Apple Pie 9.00

- PLAT DU JOUR -

Herb Roasted Turkey
mashed potatoes, gravy, cranberry sauce,
turkey sausage stuffing, brussels sprouts
with bacon lardons 51.00

- THANKSGIVING -
Prix Fixe \$84 per person

- First Course -
CHOICE OF

Celeriac Soup
mushrooms, crème fraîche
or
Endive Salad
apple, roquefort

- Second Course -

Herb Roasted Turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Turkey Sausage Stuffing
Brussels Sprouts, bacon lardons

- Third Course -
CHOICE OF

Apple or Pumpkin Pie

HOLIDAY HOURS

ALL DAY

10:00 AM - 9:00 PM