



APPETIZERS

LOBSTER BISQUE

*RICH LOBSTER BISQUE GARNISHED WITH
CRÈME FRAÎCHE AND LOBSTER*

SPRINGTIME STRACCI

*ASPARAGUS, MORELS AND SHRIMP TOSSED WITH HAND ROLLED
PASTA IN A HERB BROTH SCENTED WITH ITALIAN TRUFFLES*

OYSTERS ON THE HALF SHELL

*SIX PRISTINE OYSTERS SERVED ON THE HALF SHELL
BARELY CLOTHED WITH A CITRUS MIGNONETTE*

ESCALAVADA

*RUSTIC CATALAN GRILLED VEGETABLES DRIZZLED WITH SMOKED OLIVE OIL,
OLIVE FLOR DE SAL MICRO GREENS AND TOASTED BRIOCHE*

CRAB CAKE

VEGETABLE SLAW, FRIED HERBS, CITRUS AIOLI

HOT FOIE GRAS

*SAUTÉED DUCK FOIE GRAS SERVED ON WILTED
GREENS WITH BLACK TRUFFLE SAUCE*

SALAD

*BABY GREENS WITH CANDIED WALNUTS AND
DRIED CRANBERRIES ~ RED WINE VINAIGRETTE*

ADD CRISPY ROQUEFORT STUFFED PEAR \$5/EXTRA



MAIN COURSES

BOURRIDE

*LOBSTER, SHRIMP, MUSSELS, CODFISH AND CLAMS
SIMMERED IN A RICH SAFFRON AND TOMATO BROTH
PUNCTUATED WITH PROVENCAL SUNSHINE, ROUILLE, GARLIC CROUTONS*

GRILLED MAINE LOBSTER

*ON A BED OF AGED ORGANIC SAFFRON RISOTTO
GARLIC AND HERB BUTTER, FRIED LEEKS*

GRILLED VEAL CHOP

*GRILLED 10 OUNCE VEAL CHOP IN A CREAMY MOREL SAUCE
WITH MASHED POTATOES AND ASPARAGUS*

FILET OF BEEF

*CERTIFIED HEREFORD BEEF SERVED ON POTATO GRATIN
WITH SLOW COOKED TOMATOES, GARLICKY GREEN BEANS ~ CHORON SAUCE*

VENISON AU POIVRE

*MEDALLIONS OF VENISON SERVED ON A POTATO AND CELERY ROOT PUREE
AND GREEN BEANS IN A BLACK PEPPER SAUCE*

RACK OF LAMB

*ROASTED RACK OF LAMB BRUSHED WITH MUSTARD, HERBS AND PANKO
SERVED WITH PROVENCAL VEGETABLES, POLENTA SAVOYARDE, MUSTARD SAUCE*

PRIX FIXE 4 COURSES \$65

CHOICE OF DESSERT OR CHEESE

Reserve a Table