

DINNER MENU



James Porter
CHEF

David Bowman
SOUS CHEF

HORS D'OEUVRE

Escargots en Croûte
garlic, herbs, pernod, butter
8

Crepe de Huitre*
stewed oysters, leeks, lardon,
spinach, crème fraîche
11

Moelle de Boeuf
roasted beef bone marrow,
parsley, caper and fennel salad
11

Moules Maison*
black mussels, white wine, thyme,
charred lemon, toasted baguette
10

Foie Gras*
toasted brioche, roasted peaches,
champagne gastrique
13

Steak Tartare*
angus beef, banyuls vinegar, fried
egg yolk, crispy pommes
9

Assiette de Fromages
selection of imported cheeses with
accoutrements

roquefort
port salut
double crème brie
gruyere
13

* Eating raw or undercooked meat, poultry, eggs
or seafood may pose a health risk. These foods
are cooked to order, undercooked or raw.

PLATS PRINCIPAUX

Saumon Lyonnaise*
seared salmon, roasted potatoes,
haricot vert, crispy egg, lardon,
mustard vin blanc
18

Poulet Rôti
roasted chicken, oyster stuffing,
sautéed mushrooms, pomme
puree, shaved summer truffles,
natural jus
19

Confit de Canard
duck leg confit,
scarlet bean summer cassoulet
18

Porc et Lardons*
pork tenderloin, leek confit,
brussels sprouts, apple cider
reduction
19

Steak Frites*
herb roasted bistro tender,
maitre d' butter, pomme frites
21

Poisson Entier Pour Deux
whole grilled fish for two
pomme cocotte, haricot vert,
sauce maltaise
42

SOUPES & SALADES

Soupe à l'onion
caramelized onions, sherry,
gruyere cheese
7

Salade Maison
baby red oak, tat soi,
creamy chevre, sourdough crouton,
champagne vinaigrette
8

LES DESSERTS

Soufflé a la Vanille
vanilla soufflé, orange anglaise
8

Crème Brulée au Chocolat
dark chocolate crème brulee
6

Tart Tatin
golden delicious, crème chantilly
6

BEVERAGES

French Press
locally roasted espressions coffee
5

Tea
two leaves and a bud
4

21% GRATUITY ADDED TO PARTIES OF 6 OR MORE

HOURS

BRUNCH
10am to 2pm
Sat & Sun

LUNCH
11am to 2pm
Mon - Fri

DINNER
5pm to 10pm
Daily

STAFF MEAL
10pm to Midnight
Thu - Sat