

Escargots à la Bourguignonne

Six escargot baked in garlic and parsley butter; 12

Les Huitres Fraiches*

Fresh Oysters on the Half Shell with Champagne Mignonette;
Half Dozen 12 — One Dozen 18

Hervé Mons's Camembert en Croute

Camembert wrapped in puff pastry, baked and served with walnuts,
dried bing cherries and frisee green; 13

Duo de Foie Gras

House Cured and seared Hudson Valley Foie Gras with lavender onion marmalade,
butter brioche and balsamic reduction; 20

Assiette de Charcuterie

Plate of assorted French charcuterie served with cornichons and Dijon mustard; 15

Soupe du Jour

Soup of the day; 11

Soupe à l'Oignon

French onion soup
Cup; 6

Assiette De Fromages

Plate of Five assorted Cheese
served with fresh
fruit and nuts; 14

Salade Verte

Butter Lettuce with
Roquefort, pumpkins seeds and
Dijon vinaigrette; 9

In consideration of other guests, we ask that you refrain from using cell phones in the restaurant.

Seabass aux Champignons*

Pan seared Chilean Sea-bass with a white wine, fennel and tomato julienned and butter sauce. Chanterelles, peavines and "pommes fondante"; 28
-MSC certified as sustainable-

Black Cod Basquaise*

Black cod in a saffron broth, roasted red peppers, fennel, celery, poached potatoes and a goat cheese and Kalamata olives pastry; 27

Coquille St. Jacques a l'huile de truffe blanche*

Wild caught Sea Scallops, roasted spaghetti squash, carrots, sauteed leeks and "Nueskies" bacon. Lobster and brandy sauce with a white truffle oil drizzle; 30

Cassoulet

White bean stew with Toulouse Sausage, Pork, Lamb, Veal, Duck confit and garlic sausage cooked in a rich broth; 26

Duo de Canard aux Poivre Vert

Duo of duck magret and leg confit served over wild mushrooms, asparagus, baby carrots, gratin Dauphinois. Green peppercorn and cream sauce; 28
With seared Foie Gras; 34

Tournedos de Bœuf Rossini*

Pan seared Oregon natural beef tenderloin served with potatoes fondante, green beans and Armagnac, Truffle, Foie Gras emulsion; 40
With seared Foie Gras; 47

Classique Blanquette de Veau

Veal shoulder braised in a creamy velouté. Rice pilaf, wild mushrooms, carrots, celery and pearl onions; 25

Le Gourmand Menu \$45

First:

Les Huitres Fraiches*

Five Fresh Oysters on the Half Shell
with Champagne Mignonette

or

Camembert en Croute

Camembert wrapped in puff pastry, baked and served with
walnuts, dried bing cherries and frisee green

Second:

Seabass aux Champignons*

Pan seared Chilean Sea-bass with a white wine, fennel and
tomato julienned and butter sauce. Chanterelles, peavines and
"pommes fondante"

or

Duo de Canard aux Poivre Vert

Duo of duck magret and leg confit served over wild mushrooms,
asparagus, baby carrots, gratin Dauphinois. Green peppercorn
and cream sauce

Third:

Crème brûlée

Vanilla custard topped with caramelized brown sugar

Sunday Supper \$35

Maximilien's Sunday Supper: \$35 three course menu available every
Sunday, between 5pm and 9pm, in addition to our dinner menu.

And because we know you like variety, you can choose your entrée
course from our regular dinner menu.

Sorry No Substitution

First:

Butter Lettuce with Roquefort
and Dijon vinaigrette
or
French Onion Soup

Second:

- Your choice of Entrée from our menu -
*(Excluding **Bold** Additions)*

Third:

White chocolate and raspberry mousse cake

**Fish cooked rare, may be undercooked—Consumption of raw beef or fish may result in food borne illness.
Parties of Five or More a Suggested 18% Gratuity may be Added for your Convenience. Split Entrée Charge \$3*