

\$25 MENU EXPRESS

Onion Soup
or
Salad Maximilien

Coq au Vin
Chicken braised with red wine, bacon, onions and mushrooms

or
Les Moules Au Choix
Your choice of our steamed Mussels

Crème Brûlée

sorry, no substitution

SUNDAY 11 - 1 PM

Croissants, Brioche & Pains au Chocolat Basket, 9

A basket of 4 warm pastries. Made in France with real butter & baked Sunday mornings

Oeufs Bénédict*, 13

Two poached eggs with Canadian bacon or smoked salmon, served on a grilled English muffin, and topped with hollandaise sauce

HORS D'OEUVRE

- Les Huitres Fraiche*.....12/18
Fresh oysters on the half shell with Champagne mignonette.
- Escargots à la Bourguignonne.....12
Baked escargot in a garlic and parsley butter.
- Assiette de Fromages.....14
Plate of five assorted cheese served with fresh fruit.
- Assiette de Charcuterie.....15
Plate of assorted French charcuterie served with cornichons and Dijon mustard.
- Soupe à l'Oignon.....6/8
- Soupe du Jour.....8/11

SANDWICHES ET SALADES

- Salad Maximilien with Roquefort.....9
Mixed greens with tomatoes, croutons and vinaigrette
- Pacific Northwest Salad.....18
Smoked salmon and Dungeness crab, avocado, cherry tomatoes and toast over arugula, dressed in Dijon vinaigrette.
- Don and Joe's Lamb Burger*.....14
Ground American Lamb, on brioche bread, tomatoes, lettuce, goat cheese and remoulade. Salad or Fries.
- Croque-Madame*.....12
Black forest ham, béchamel, and cheese sandwich, topped with two sunny side up cage-free eggs. Salad or Fries.
- Chicken Croissant.....13
Washington Draper Valley grilled chicken breast served on toasted croissant with brie, bacon and pesto. Salad or Fries.

LES ENTREES

- Fougasse Végétarienne.....14
Brioche flat bread, topped with crème fraîche, tomato, basil, onions and goat cheese. Arugula salad.
- Fougasse Paysanne.....15
Brioche flat bread, topped with crème fraîche, bacon, onions, potatoes and Comté cheese. Arugula salad.
- Steak au Roquefort 8oz/12oz*.....19/22
Grilled Painted Hills natural NY steak served with a Roquefort demi-glace and French fries.
- Confit de Canard.....15
Hudson Valley Duck leg confit, french green lentils & skillet potatoes.
- Coq au Vin.....14
Chicken braised with red wine, bacon, onions and mushrooms
- Saumon Grillé Sauce Homard*.....15
Grilled natural salmon served with green beans, baby carrots, gratin Dauphinois and lobster sauce.
- Bouillabaisse*.....17
Classic French shellfish and fish stew.
- Fresh Catch of the Day.....MP
The Chef's inspiration using the freshest seafood.

PENN COVE MUSSELS

- Marinière: butter, white wine, shallots, garlic, and parsley.....16
- Maximilien: caramelized onions, parsley, white wine, Pastis and cream.....17
- Provençale: butter, tomato, basil, bacon, garlic and white wine.....17
- Roquefort: cream, blue cheese, beer and bacon.....18

All mussels served with salad or fries (Except "Menu Express")



VINS EN CARAFE

One, Half or Quarter Liter

BLANC
Pinot Gris : 2010 : Yakima Valley
35, 18, 11

ROUGE
Red Rhone : 2009 : Columbia Valley
40, 21, 12

ROSÉ
Chateau Bas : 2009 : Provence
37, 12, 9

 fb.me/maximilienrestaurant
 twitter.com/maxi_sea

**OPEN 7 DAYS A WEEK:
LUNCH, DINNER, COCKTAILS**

Parties of five or more a suggested 18% gratuity may be added for your convenience. Extra Bread \$1. Split Entrée \$3

**Consumption of raw eggs fish or beef may result in food-borne illness.*