

RESTAURANT WEEK
DINNER
2025



\$40
select one appetizer, one entrée
& one dessert

LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

STEAK TARTARE

cornichons, capers, tomato jam, crostini

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, bleu cheese, croutons, house vinaigrette ^v

CAESAR SALAD

parmesan, boquerones, garlic croutons, cornichons, frisée salad, grain mustard, black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, bleu cheese dressing, spiced walnuts ^{v, gf}

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds, orange segments, basil oil ^{v, gf}

LES ENTRÉES

BOEUF BOURGUIGNON

bacon lardons, carrots, pearl onions, mushrooms, smashed potatoes ^{gf}

FETTUCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino cheese

TROUT AMANDINE

haricots verts, almonds ^{gf}

COULOTTE STEAK FRITES

petite salad, peppercorn sauce, frites ^{gf}

CLASSIC LIBERTÉ BURGER

double patty, caramelized onion jam, pickled red onions, cheddar cheese, bacon-red wine aioli, olive oil bun, frites

PORK LOIN AU POIVRE

seared pork loin, garlic spinach, pommes purée, green peppercorn sauce ^g

NY STRIP STEAK AU POIVRE +15

asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce ^{gf}

SEARED FILET MIGNON +15

asparagus, pommes purée, truffle port sauce ^{gf}

CHICKEN PAILLARD

shallot-chive salsa fresca, frisée salad, pomegranate, orange, sherry vanilla vinaigrette

FETTUCINE CONTADINA

mushroom, broccoli, cherry tomato, green peas, zucchini, with salsa marinara (v)

MOULES FRITES

white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, frites ^{gf}

SEARED SALMON

pommes purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds ^{gf}

COQ AU VIN

smashed potatoes, parsnip purée, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus ^{gf}

LAMB SHANK +15

slowly braised lamb shank with polenta, roquefort cheese and ratatouille Provençale ^{gf}

LOUP DE MER +15

seared & butterflied whole branzino, Israeli couscous, zucchini caponata, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc



LES SUCRÉES



FLAN À LA VANILLE
vanilla custard, caramel sauce ^{gf}

POT DE CRÈME AU CHOCOLAT
vanilla whipped cream ^{gf}

TARTE AU CITRON
lemon custard, raspberry gelée, berries, whipped cream,
vanilla red wine reduction

TARTE AU FROMAGE
Basque style cheesecake, mixed berries, crème
Chantilly, chocolate ganache

SORBET
seasonal selection ^{vegan, df, gf}

ICE CREAM
seasonal selection ^{v, gf}



LES GARNITURES



FRITES 6.95
herbs de provence ^{v, gf}

SMASHED POTATOES 5.95
chives, black pepper ^{gf}

MACARONI AU GRATIN 10.95
smoked gruyère, mornay ^v
add bacon +3

GREEN BEAN AMANDINE 6.95
brown butter, almonds, lemon ^{v, gf}

BEEETS 7.95
poached, beets, chèvre, sliced walnuts,
pomegranate molasses ^{gf}

BRANDADE CROQUETTES 7.95
cod & yukon potato croquettes,
new england style tartar sauce ^{gf}

WINE SPECIALS

\$8 per glass or \$30 per bottle

House White Wine

House Red Wine

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*