

\$65.00 3 course menu or a la carte

Tips, taxes are not included, valid for one person only

Shrimp sautéed ginger, garlic, hot pepper, basil, flambé Pernod, basil

Belgium endive salad, lettuce, smoked salmon, pine nuts, apple

Mussel's Marinière, shallots, garlic, white wine, cream, Italian parsley

Salmon Trio "Rillettes, house Smoked, Gravlax, crispy baguette, frisée salad

Escargots, Burgundy style, parsley, garlic butter, puffed pastry dough

Dover sole Meuniere, lemon butter sauce, parsley, Demi-glace (\$10.00 more w/menu)

Sautéed sea scallops, green peppercorn, grapefruit, avocado, shiitake mushrooms

Soft shell crab Amandine, toasted almond butter sauce, lemon (\$10.00 more w/menu)

Branzino Dieppoise, mussels, baby shrimp, mushrooms, white wine cream sauce

Beef Bourguignon, bacon, mushroom, pearl onion, red bliss potato

*New York steak sautéed with black pepper cream sauce F.F.F

*Mustard breaded rack of lamb, thyme rosemary white wine sauce

"*Steak tartare and *Calf liver available a la carte or \$55.00 menu"

All desserts above

Vegetable to share 8.00/each

Mushroom sautéed garlic / Fresh.French.Fries/ Green beans Parmegiana/ cream of spinach

Sautéed Belgium endive, pistou, Balsamic vinegar (v) / French garlic bread \$4.50

Kids menu available 12 and under

Executive chef *Jacques Imperato*

Bon appétit