

BRASSERIE

HORS D'OEUVRES

ONION SOUP GRATINEÉ	6
BRASSERIE SALAD mixed baby greens, tomatoes, cucumber and egg, Point Reyes blue cheese	6
SPINACH SALADE with melted gorgonzola, caramelized pear, and toasted pine nuts	8
FRISÉE LYONNAISE frisée, lardons, poached egg, warm bacon vinaigrette	7
OYSTERS BRASSERIE baked with house boursin cheese, bread crumbs and parmesan	12
IRON SKILLET ESCARGOTS sautéed snails, white wine, garlic herb butter, and parmesan cheese	9
SWEETBREAD RAVIOLI with mushroom duxelle, truffled herbed parmesan cream	12
CALAMARI STEAK marinated and grilled with tomato jam	9
FOIE GRAS pan seared, with vanilla poached apple, cherry compote, shagbark hickory syrup	15
FROG LEGS Belgian beer battered and crispy fried, classic Provençal broth	9
STEAK TARTARE with Dijon, shallots, fresh herbs, cornichons and crostini	14
BRAISED VEAL CHEEKS creamy mascarpone polenta with apricot molasses and roasted shallots	13

PLATEAUX
De Fruits de Mer
Plateaux for 2 people 50
Plateaux for 4 people 80

Chilled lobster tail,
oysters, mussels, shrimp
and clams with a trio
of sauces

FROM THE COLD BAR

East Coast Oysters	pd
West Coast Oysters	pd
Oyster du Jour	pd

MOULES EN FIVE PREPARATIONS

Mussels five ways

CURRY	mild curry cream sauce
AIOLI	classic garlic broth with saffron herb butter
BRITTANY	Belgian beer and shallots
PERNOD	tomatoes, lobster-Pernod beurre blanc
MARINIERE	white wine, shallot and parsley

BOWL 11 GRANDE 17

SIDES

POTATOES
DAUPHINOISE
5

POMMES FRITES
4

ASPARAGUS WITH
HOLLANDAISE
6

GRATIN OF WILD
MUSHROOMS
8

HARICOTS VERTS
5



PLATS DU JOUR

MONDAY
BOUILLABAISE

TUESDAY
PASTA

WEDNESDAY
PORK SHANK

THURSDAY
RABBIT

FRIDAY
WHOLE FISH

SATURDAY
MAINE LOBSTER

STEAK FRITES



NY STEAK FRITES with maître d' hotel butter	24
NY STEAK AU POIVRE classic Peppercorn-brandly sauce	25
BUTCHER'S STEAK with shallot bordelaise sauce	18
BRASSERIE CHEESEBURGER with truffled onions, mushrooms and choice of Roquefort, Cheddar or Gruyère cheese	11
FILET ROQUEFORT	market

ENTRÉES

MOUNTAIN TROUT pan fried, with fingerling potato confit, grilled asparagus, lemon-herb butter	19
PAN SEARED CURRIED DIVER SCALLOPS with mussel and Point Reyes risotto, orange-cucumber gastrique, crispy leeks	24
SALADE NIÇOISE seared Ahi tuna, haricots verts, potato, olives, egg, grape tomatoes, citrus vinaigrette	17
FRIED OYSTER SALAD Romaine wedge, apple-smoked bacon, white anchovies, grape tomatoes with creamy parmesan dressing	15
BEEF SHORT RIB crispy fried oyster mushrooms, truffled white grits, natural pan jus	22
CHICKEN POT AU FEU chicken pot pie with champagne-vinegar butter sauce	16
DUCK TWO WAYS blood orange glazed breast, sage and goat cheese risotto, sautéed raddicchio, and crispy leg of confit with whole grain mustard fettuccini, roasted mushrooms, apple sherry reduction	24
CHIMAY BRAISED LAMB SHANK blackberry-lamb reduction, fresh rosemary, Dijon mustard	23
PORK TENDERLOIN Flemish style with hard cider and apple soufflé, glazed haricots verts, sauce charcutiere	18