les Apéritifs

The Plumini $6 Ginjo Sake, Plum Wine, Lime Juice; crisp, refreshing, sweet... and sour
Champagne Cocktail $7 Sparkling Blanc De Blancs, Sugar Cube and Bitters... *c. 1935 The Metropolitan Hotel NYC*
The Bellini $8 Sparkling Blanc De Blancs, Peach Nectar & Simple Syrup... *circa 1931 Harry's Bar Venice*
Black Velvet $7 Guinness Stout and Sparkling Veuve De Vernay... *circa 1861 Brooks Club London*
Harvey's Bristol Cream $5/$6 blend of Fino, Amontillado, Oloroso sherries and Pedro Ximénez on the rocks with a twist or chilled straight up.

Les Soupes et Les Salades

SOUPE DU JOUR $1.5/$3/$5
SOUPE À L'OIGNON $6
Brique Rouge (House) $6 field greens, dried cranberries, roasted walnuts, feta, Balsamic vinaigrette
Bleu $6 Romaine wedge, creamy Bleu cheese, Granny Smith apples
Classic Caesar with white Anchovy $7

Les Hors D'œuvres

ESCARGOTS $7 *á la Bourguignon*
GAMBAS A PIL PIL $6 Tiger shrimp; garlic, chili oil, white wine, lemon
BRIE FONDANT $8 melted triple cream brie on a bed of Granny Smith apple butter
MOULES DU PECHEUR $9 fresh P.E.I. Mussels in a white wine, shallots and cream broth
Chef's **PÂTÉ** OF THE DAY $8
GATEAU DE CRABE $8 seaweed salad and Teriyaki glaze
CONFIT DE CANARD $6 confit of duck leg
POMMES FRITES $6 julienne fried potato with Truffle oil and Parmesan

Les Specialities

Truite $16 grilled fresh North Carolina trout; beurre noissette & vegetable garnish
Jarret D'Agneau $17 braised Lamb Shank, roasted garlic, thyme and rosemary jus; vegetable garnish
Steak Frites $20 grilled 10 oz. Hangar steak, Ginger-teriyaki glaze; house fries, veg or sweet potato
Canard Fume $17 house-smoked Canadian duck breast; honey truffle and vegetable garnish
Feuilleté Aux Fruits De Mer $19 duo of Bay scallops and crawfish; basil cream sauce and puff pastry over Orzo pasta

Sauce À la Carte $3

Parmesan Garlic Cream Port Wine Bordelaise

Sides À la Carte $4

House Fries Crispy Basque Potato Orzo Mac & Cheese Roasted Sweet Potato

Les Salades Maison

SALADE D'HIVER $17 local lettuce & bacon, confit duck in vinaigrette, fried egg & croutons; root vegetable garnish
SALADE DE CRABE $16 olive oil & lemon wedge; Rigatoni pasta & crab meat in Jalapeño buttermilk dressing; root vegetable garnish

Prix Fixe Menu $18 ❖❖❖

Choice of House Salad *or* Soupe Du Jour *or* Tiger Shrimp

1) Grilled Chicken Breast; Rigatoni pasta in Parmesan & garlic cream sauce
2)Grilled Porc Loin Port wine sauce; daily vegetable

Daily Dessert

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A standard gratuity of 18% may be added to parties of 5 or more & split checks.
No split checks on parties of more than six.
We are open for *Lunch* Tuesday to Friday and for *Dinner* Thursday, Friday & Saturday.
Reservation only in the evenings please.

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