

Plateaux de Fruits de Mer



***OYSTERS** 1/2 doz. Market Price

OYSTER ROCKEFELLER - 6

Bechamel sauce with garlic, parmesan, bacon, & shallots (min. 3)

OYSTER FLIGHT - 1 dozen - Market Price

Raw, fried, steamed, rockefeller, trio of sauces

SHRIMP COCKTAIL - 12 4 each

STEAMED MUSSELS - 14

with white wine, garlic, butter, parsley

LE GRAND PLATEAUX - Market Price

Shrimp cocktail, oysters, mussels, smoked salmon & twin lobster tails (4oz. each)

Les Entrées

ESCARGOT - 14

Burgundy snails with garlic & butter

FROG LEGS - 16

Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter

***BEEF/TUNA TARTARE - 16**

Capers, shallots, dijon, anchovies & toast points

CHARCUTERIE DU JOUR - Market Price

House tasting of terrine and chef selection of meats with olives, cornichons & toast points

ARTICHOKES Á LA BARIGOULE - 12

Braised artichokes with white wine butter sauce
(V) (vegan-sub olive oil for butter)

FROMAGE - Market Price

Rotating selection of cheeses

STRAWBERRY TART - 8

House-made pastry, fresh strawberry, cream, pistachios

FONDUE - 16

White wine garlic cheese fondue with baguettes

DUCK FOIE GRAS - 26

French grittos cherry compote, garnished with balsamic fig drizzle & served with brioche bread

SMOKED BONE MARROW - 34

A' la moelle, two bones split, pink salt, cracked pepper, chanterelle mushrooms, shallot reduction, served with baguettes

CRAB STUFFED CALAMARI - 24

Lump crab meat, cheesy polenta, burgundy shallot reduction

BACON WRAPPED DIVER SCALLOPS - 20

Lardon slices, house-made bacon jam

COQUILLE ST. JACQUES - 18

Scallop, shrimp, mushroom, white wine fumet sauce

SMOKED SALMON CANAPES - 18

French baguette, herb cream cheese

EUROPEAN COMPOUND BUTTER BOARD - Market Price

Les Salades



(V) MIXED LOCAL GREENS - 8

Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette

***CAESAR - 12**

Romaine lettuce, parmesan cheese, croutons, with house caesar dressing

***SALAD NICOISE - 18**

Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives with red wine vinaigrette

CAPRESE SALAD - 12

Fresh mozzarella, heirloom tomato, fresh basil, balsamic vinaigrette

FRESH STRAWBERRY SALAD - 10

Hydroponic greens, fresh strawberries, almond, shallot, sesame - poppy seed vinaigrette

BEEF SALAD - 12

Hydroponic greens, pickled baby peppers, pickled shallots, crumbled chevre, citrus balsamic vinaigrette

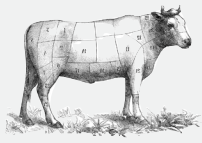
Soupes

FRENCH ONION - 8

DU JOUR - MP

ADD TO ANY MEAL:

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|--------------------|-------------|
| Caramelized Onions | \$4 |
| Sauteed Mushrooms | \$4 |
| Grilled Chicken | \$8 |
| Shrimp | \$8 |
| Steak | \$14 |
| Lobster | \$12 |
| Salmon | \$14 |
| Duck Foie Gras | \$20 |



Le Boeuf

Certified Angus Beef™



Includes mixed local greens salad or a side and a sauce of your choice

| | | |
|--|---------------------------------|---------------------|
| *4 OZ. | AUSTRALIAN 9 SCORE WAGYU | 50 |
| *8 OZ. | FILET MIGNON | Market Price |
| *8 OZ. | SIRLOIN STEAK | Market Price |
| *12 OZ. | NEW YORK STRIP | Market Price |
| *4.5 OZ. | TWO LOBSTER TAILS | Market Price |
| *18 OZ | C.A.B. BONE-IN-RIBEYE | Market Price |
| *FILET OSCAR Bearnaise sauce, crab meat, caviar with a 4½ oz. cold water lobster tail | | 90 |


Sauces:

- *BÉARNAISE -**
Rich butter sauce made with tarragon vinegar & shallots
- AU POIVRE -**
Cognac cream sauce with demi-glace & green peppercorns
- BORDELAISE -**
Red wine demi-glace with shallots
- DIANE -**
Demi-glace with mushrooms, shallots, brandy & cream
- *OSCAR STYLE - 14**
Bearnaise sauce, crab meat & caviar

Sides

| | | | | | |
|------------------------------------|----------|---------------------------------------|----------|----------------------------------|----------|
| LYONNAISE POTATOES | 6 | HARICOT VERTS | 8 | RATATOUILLE | 8 |
| YUKON GOLD WHIPPED POTATOES | 8 | GRILLED BALSAMIC PEACHES - \$8 | | COCONUT BRUSSEL SPROUTS | 8 |
| POMME FRITES | 6 | HEIRLOOM TOMATOES GRATIN | 8 | FRENCH "MAC & CHEESE" | 8 |
| | | | | <i>with Lobster add \$12</i> | |

Plats Principaux

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| *BURGER - 16 | Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato & tomato aioli, served with fries |  |
| PASTA AGLIO - 22 | Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil <i>Substitute gluten free pasta \$4</i> | |
| SEAFOOD PASTA - 44 | Pappardelle pasta, oishi shrimp & lobster meat & housemade alfredo sauce | |
| GNOCCHI (V) - 22 | Potato gnocchi, red onion, shiitake mushrooms & red pepper with a white wine coconut sauce | |
| *SALMON - 32 | Horseradish-crusting chilean salmon, sautéed spinach & herb cream sauce | |
| *SCALLOPS - Market Price | Sautéed sea scallops, spinach, fingerling potatoes with shrimp cream sauce | |
| *TROUT ALMONDINE - 34 | Almond-crusting trout with whipped potatoes, haricot verts & lemon butter sauce | |
| NEW ZEALAND ELK LOIN CHOPS - 48 | Twice baked potato, smoked blue cheese, chives, white chocolate cauliflower puree, bordelaise sauce | |
| TOURNEDOS ROSSINI - 90 | 8oz certified angus beef filet, duck foie gras, haricot vert, port wine demi sauce | |
| AIRLINE CHICKEN - 34 | Whipped yukon gold potato, haricot vert, morel veloute | |
| WILLOW BEND LAMB RACK - 48 | Australian lamb lollipops, couscous, blistered baby heirloom tomatoes, french puff pastry, chasseur sauce | |
| DUCK AUX CERISES - 40 | 8oz duck breast, sliced yukon gold potatoes, griottes cherries, demi-glace | |
| BEEF WELLINGTON - 65 | 4oz Certified Angus filet of beef, mushroom duxelle, jambon de bayonne, french puff pastry, whipped potato, bordelaise sauce | |
| BRAISED SHORT RIB - 46 | Street corn, whipped yukon gold potato, port wine au jus | |
| BERKSHIRE PORK CHOP - 44 | Roasted yukon gold potatoes, cajun cauliflower, Chef Todd's BBQ sauce | |
| STUFFED STIR FRY PEPPERS - 28 | Seasonal peppers, asian rice and vegetables, grilled balsamic peaches, date cream sauce | |
| EGGPLANT GRATIN - 26 | Ricotta and parmesan mousse, marinara sauce | |
| MUSHROOM NAPOLEON - 22 | (V) Grilled zucchini, yellow squash, roasted red pepper and portobello mushrooms with roasted red pepper coulis` | |
| PASTA DU JOUR - Market Price | FLAT BREAD DU JOUR - Market Price | |