



# SÉRÉNITÉ

RESTAURANT



## Les Salades

### **(V) MIXED LOCAL GREENS - 8**

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

### **\*SALAD NICOISE - 18**

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

### **GOAT CHEESE SALAD - 12**

Mixed greens, fried goat cheese, mushrooms, Champagne vinaigrette

### **\*CAESAR - 14**

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

### **ROASTED BEET SALAD - 9**

Mixed greens, red beets, feta cheese, pistachio flakes, spiced white french vinaigrette

## 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 - 18**

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 - 16**

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

### **FROMAGE - Market Price**

Weekly selection of cheeses & Accoutrement's

### **CALAMARI - 14**

Deep fried calamari & spicy tartar sauce, gluten free

### **FONDUE - 16**

White wine garlic cheese fondue with baguettes

### **DUCK FOIE GRAS - 32**

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

### **PORK BELLY - 13**

Pork belly baked & seared in Ohio maple syrup, leek & fennel slaw, garnished balsamic glaze

### **BACON WRAPPED SCALLOPS - 22**

Bristol U10 North Atlantic sea scallop wrapped in Nueske apple wood smoked bacon, bacon jam

### **ADD TO ANY MEAL:**

Caramelized Onions	<b>\$4</b>
Sauteed Mushrooms	<b>\$4</b>
Grilled Chicken	<b>\$8</b>
Shrimp	<b>\$8</b>
Steak 4 oz sirloin	<b>\$14</b>
Lobster Meat 2oz.	<b>\$12</b>
Lobster Tail 4oz.	<b>\$22</b>
Duck Foie Gras	<b>\$20</b>

## Soupes



**FRENCH ONION - 8**

**DU JOUR - 10**

### **(V) Vegan courses**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\* The following major food allergens are used as ingredients; milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify a food employee for more information about these ingredients.