

3 COURSE PRIX-FIXE DINNER

39

(available daily)

APPETIZERS

SOUPE DU JOUR

FARMER'S MARKET BEET SALAD

golden and red beets, creamy Montrachet goat cheese,
chives, aged balsamic

ORGANIC SALMON TARTARE ^

soy sauce, fresh lemon juice, sesame seeds, wakame salad

TARTE FLAMBÉE DU CAFÉ

fromage blanc, caramelized onions, lardon, arugula,
Montrachet goat cheese

DUCK RILLETTE

toasted baguette, caramelized onions, apricot compote,
cracked black pepper, mache

GRILLED SMOKED PORK SAUSAGE

sauerkraut, Dijon mustard

ENTRÉES

GRILLED BASS "ANTIBOISE"

fingerling potatoes, diced tomatoes, lemon, Tuscan olive
oil, coriander seeds, chives, aged balsamic, fleur de sel

MOULES "POULETTE"

Prince Edward Island mussels, white wine, cream, shallots,
leeks, parsley, French fries

DUCK CONFIT & WILD MUSHROOM RISOTTO

caramelized butternut squash, Parmesan Reggiano

FARMHOUSE CHICKEN

Yukon gold roasted potatoes, grilled heirloom carrots,
chicken jus

STEAK FRITES ^

pan seared black Angus hanger steak, red wine reduction,
bone marrow, French fries

PLAT DU JOUR

please ask your server for details

~ add 5 ~

DESSERTS

WARM FLOURLESS CHOCOLATE GÂTEAU

fresh berries, vanilla ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE

orange Madeleine

PROFITEROLES

vanilla ice cream, toasted almonds, espresso infused
chocolate sauce

HOMEMADE ICE CREAM AND SORBET

peanut butter, vanilla, pistachio, caramel, raspberry,
mango, passion fruit

~ (please choose three) ~

ASSIETTE DE FROMAGES

raisin-walnut crostinis, walnuts, grapes

~ Morbier-Saint-André-Roquefort ~

DESSERT OF THE DAY

Please ask your server for details