

Hors d'oeuvres

- Soupe à L'Oignon Gratinée**.....\$9.95
French onion soup with toasted crouton and Gruyère cheese.
- Homard Bisque, en Croûte**.....\$11.95
Rich lobster bisque, seasoned with garlic, shallots and tarragon, topped with puff pastry.
- Artichaut à l'Alouette**.....\$10.95
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.
- Escargot Basilic**.....\$13.95
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.
- Homard et Saint André en Croûte**.....\$13.95
Maine lobster and Saint André cheese, wrapped in puff pastry, baked and served with a black currant sauce.
- Coquilles Saint Jacques à la Parisienne**.....\$13.95
Maine sea scallops, sautéed, served in a fish veloute sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry, and Reggiano cheese. Served in a natural sea shell with duchess potatoes.
- Shrimp Martini**.....\$14.95
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.
- Carpaccio de Filet de Boeuf aux Champignons Sauvage**.....\$14.95
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.
- Truite Fumée, Cécile**.....\$10.95
Natural applewood-smoked Rainbow Trout, served with marinated asparagus and a chive-infused olive oil.
- Pâté Maison**.....\$10.95
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

Entrees

- Dover Sole, à la Véronique**.....\$44.95
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.
- Saumon au Raifort, Maitre d'hôtel**.....\$34.95
Seared filet of Atlantic Salmon, topped with fresh horseradish crust and an herb butter sauce.
- Maine Lobster Raviolis, Truffle Butter Sauce**.....\$36.95
Raviolis made with egg pasta, stuffed with lobster, topped with a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese, mousseline potatoes and seasonal vegetables.
- Escalope de Veau aux Fruits de Mer**.....\$36.95
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallops and asparagus spears, topped with a Normandy wine sauce with fresh dill.
- Ris de Veau Grenobloise**.....\$34.95
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.
- Suprême de Volaille aux Noisettes et aux Crustacés**.....\$34.95
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, and a hazelnut sweet potato mousseline cake, sauced with an apple and mushroom Frangelico cream sauce.
- Roasted Maple Leaf Farm Duck Breast, Cherry Glace de Viande**.....\$36.95
A lightly-peppered duck breast, served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.
- Carré d'Agneau à la Provençale**.....\$41.95
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au naturel.
- Filet de Boeuf au Stilton**.....\$40.95
Center-cut filet mignon, grilled, topped with aged English Stilton cheese, garnished with a cheese crisp and baked polenta, served with a Ruby Port wine sauce.
- Filet de Boeuf Wellington à la Périgourdine**.....\$41.95
Center-cut filet mignon, grilled, wrapped in puff pastry with Hudson Valley foie gras, mushroom duxelles and black truffles with sauce Périgoureux.