



A Taste of France
Main Dining Room



Appetizers

Artisanal Cheese Board 13 (V)

Chef's choice with butter beans, roasted garlic, apricot jam, grilled French baguette, goat cheese aioli

Salmon Encroute 15

Puff pastry wrapped salmon, onion, spinach, smoked salmon mousse, asparagus, arugula, whole grain mustard dill vinaigrette, grape tomatoes

Burgundy Escargot 14

Sautéed with shallots, burgundy truffle mushrooms, burgundy wine demi, garlic butter, flaky puff pastry

Shrimp De Jonghe 14

Shrimp baked in a casserole with Dijon garlic-sherry wine butter, bread crumbs, grilled lemon

Crispy Duck 16 (GF)

Roasted vegetable ratatouille, frisee, charred apples, whole grain mustard beurre blanc

Soups

French Onion 5

Truffle Mushroom Bisque 6

Salads

Add Grilled Chicken Breast 5
Grilled Shrimp 8
Salmon 9

French Green Lentils 14 (V)

Mixed baby greens, frisee, romaine lettuce, grilled local vegetables, grape tomatoes, lardons, pickled onions, Niçoise olives, brioche croutons, red wine mustard vinaigrette

Heirloom Tomato 14 (V)

Marinated heirloom tomatoes, baby spinach, watercress, herb breaded brie cheese, cucumber, mint, toasted pitas chips, red onions, herbs de Provence lemon vinaigrette

Caesar 10

Crisp romaine lettuce tossed with creamy Caesar dressing, crispy banquette croutons, Reggiano Parmesan cheese

Cauliflower Tabbouleh 14 (V)

Roasted cauliflower, tabbouleh, grape tomatoes, watercress, romaine lettuce, toasted pistachios, Camembert cheese, parsley, mint, garlic chips, roasted garlic lemon vinaigrette

Handhelds

Handhelds includes choice of French fries, cottage fries, sweet fries, onion rings or coleslaw

"French Onion" Prime Burger 15

Caramelized sweet onions, melted gruyere cheese, buttered brioche roll

Turkey or Garden Burger 13 (V)

Watercress, tomato, sliced red onion, pickles, Swiss cheese, Worcestershire roasted garlic aioli, whole wheat bun

Chicken Cordon Bleu 14

Crispy breaded chicken breast, honey-ham, Swiss cheese, Dijonnaise, watercress, toasted brioche

Burgundy Steak and Cremini Mushroom Flatbread 17

Topped with Gruyere, mozzarella, blue cheese, roasted mushrooms, roasted garlic Burgundy demi-glace, truffle oil

Chef's Featured Entrées

Includes truffle mushroom bisque or house salad, vegetable du jour and coffee or tea

Entrée Selections

Includes house salad or truffle mushroom bisque, vegetable du jour and coffee or tea

Pan Roasted Veal Chop Chasseur 47

Herb roasted, mushrooms, roasted tomatoes, pearl onions, tarragon-white wine demi-glace, truffle chive whipped potatoes

Filet of Beef Rossini 45

8 oz. Filet mignon, mushroom duxelles, seared foie-gras, truffle chive whipped potatoes, périgourdine sauce

Dijon-Herb Crusted Rack of Lamb 43

Morello cherry port wine demi-glaze, gruyere cheese potatoes dauphinoise

Bouillabaisse 38

Shrimp, clams, mussels, scallops, fish, saffron-tomato-seafood broth, potatoes, carrots, leeks, fennel, saffron rouille crostini

Steak au Poivre 42

Pan seared, fresh ground pepper crusted 12 oz. N.Y. steak, green peppercorn brandy sauce, truffle roasted fingerling potatoes

Duck Cassoulet 37

Crispy roasted duck, butter bean cassoulet with celery, carrots, parsnips, lardons, smoked andouille sausage, truffle roasted fingerling potatoes

Coq au Vin Rouge 30

Braised red wine marinated bone in chicken, smoked bacon, roasted tomatoes, cipollini onions, carrots, mushrooms, truffle roasted fingerling potatoes

Scallops Meunière 37 (GF)

Sautéed sea scallops, Chablis-lemon-butter sauce, shallots, mushrooms, parsley, concasse of tomatoes, saffron rice pilaf

Crevettes de Provence 35

Sautéed large shrimp, Chardonnay wine, tomatoes, olives, shallots, garlic, fine herbs de Provence, garlic butter, capellini pasta

Pork Chop Normande 32

Grilled pork chop, gruyere cheese potatoes dauphinoise, calvados apple brandy demi-glace, caramelized apples, roasted mushrooms

Pave de Sauman a la Estragon 32 (GF)

Grilled fillet of salmon, tarragon-white wine cream sauce, whipped chive goat cheese, saffron rice pilaf

Chef's Featured Desserts

Sable Lemon Meringue 5

Meyer lemon curd, shortbread biscuit crust, whipped cream

Vanilla Crème Brulee 6

Toasted pistachio brittle, raspberries

Almond Pear Tartlet 5 (GF)

Gluten-free crust, Bosch pears, almond paste

Chocolate Truffon 6

Chocolate mousse, crunchy meringue center, chocolate ganache base

Whole wheat pasta and brown rice are available upon request

Consuming raw or undercooked foods increases your risk for food borne illnesses

Please advise your server of any dietary restrictions.

Most Menu Items can be prepared Gluten Free or Salt Free even if not indicated.

(V) Vegetarian - Entrées may include fruits, vegetables, dried beans, grains, seeds, nuts or dairy products

(GF) Gluten-Free Diet - No Wheat, rye or barley

(HH) Heart Healthy - Prepared with healthy ingredients
