

# DINNER

## APPETIZERS

### SEAFOOD PLATTER

A Selection of Fresh Lobster, Shrimp, Clams, Oysters, Crabmeat, Crayfish  
19.50

#### Chilled Shrimp

Each 3.95

#### Clams on the Half Shell

Each 2.95

#### Pacific and Atlantic Oysters

Each 3.25

#### Jumbo Lump Crabmeat Cocktail

15.50

#### Onion Soup Gratinée

Emmenthaler, Gruyère Cheeses 12.50

#### Lobster Bisque

Crème Fraîche 12.50

#### Escargots Bourguignon

Puff Pastry, Tomatoes, Parsley 12.50

#### Red and Golden Beets

Vermont Goat Cheese,  
Belgium Endive 12.50

#### Farmer's Field Greens

Haricots Verts, Golden Beets,  
Red Radish, Banyuls Vinaigrette 11.

#### Frisée Aux Lardons

Poached Quail Eggs,  
Roquefort Cheese,  
Garlic Croutons 13.50

#### Chicken Bisteeya

Baked in Phyllo, Toasted Almonds,  
Golden Raisins,  
Orange Flower Essence 11.50

#### Yellowfin Tuna Tartare

Capers, Sun-Dried Tomatoes,  
Cucumbers 14.50

#### Jumbo Lump Crab Cake

Celery Rémoulade,  
Grain-Mustard Sauce 14.50

#### Foie Gras Terrine

Granny Smith Apples, Port Wine,  
Toasted Brioche 15.

## SEAFOOD

### Atlantic Salmon

Artichokes, Fingerling Potatoes, Saffron 27.

### Jumbo Lump Crab Cakes

Celery Rémoulade, Grain-Mustard Sauce 29.

### Lobster Risotto

Sweet Peas, Tomatoes, Basil, Ricotta Salata 27.

### Grilled Yellowfin Tuna

Calamari Provençale, Aioli 27.

### Filet of Sole

Capers, Tomatoes, Leaf Spinach 27.

### Ocean Striped Bass

Chanterelle Mushrooms, Braised Salsify 27.

### Seafood Platter

A Selection of Fresh Lobster, Shrimp,  
Clams, Oysters, Crabmeat, Crayfish  
Le Petit 34. Le Grand 58.

### Moules Frites

Marinière-White Wine, Garlic, Fresh Thyme  
Piccante-Andouille Sausage, Tomatoes  
Dijonaise-Belgium Beer, Dijon Mustard 19.

## MEAT

All our Steaks are Dry-Aged, Served with Pommes Frites

Steak Frites Beurre Maître d'Hôtel 34.

New York Sirloin Steak 43.

### Filet Mignon

"Café de Paris" or au Poivre 39.

### Rotisserie Chicken

Whipped Yukon Gold, Thyme Jus 25.

### Lamb Tagine

Couscous, Toasted Almonds,  
Dates, Carrots 24.

### Seared Rib-Eye Steak au Poivre

Green Peppercorn Sauce 42.

### Petit Filet Mignon

Potato Gratin Dauphinois, Bordelaise Sauce  
34.

### Beef Bourguignon

Spaetzle, Root Vegetables, Lardons 34.

### 3 lb. Porterhouse Steak

Served Sliced off the Bone for Two  
42. per person

## SATURDAY PRIX FIXE

29.

### APPETIZER

#### French Lentil Soup

Merguez Sausage

#### Red and Golden Beets

Vermont Goat Cheese, Belgium Endive

#### Escargots Bourguignon

Puff Pastry, Tomatoes, Parsley

### ENTRÉE

#### Brook Trout

Leaf Spinach, Chanterelle Mushrooms,  
Riesling

#### Braised Short-Ribs

Lardons, Glazed Carrots,  
Whipped Yukon Gold Potatoes

#### Long Island Duck Breast

Cranberries, Chestnuts, Brussels  
Sprouts

#### Grilled Hanger Steak

Yukon Gold Potatoes, Braised Short-  
Rib Ragù, Glazed Carrots

### DESSERT

#### Meyer Lemon Tart

Buttermilk Ice Cream, Clementines

#### Warm Apple Tarte Tatin

Maple Ice Cream, Crisp Apple Chip

## SIDES

7.50

### Haricots Verts

### Sautéed Leaf Spinach

### Pommes Frites

### Whipped Yukon Gold Potatoes

### Sautéed Wild Mushrooms

### Snow Peas Almondine

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