



DINNER

SMALL PLATES AND APPETIZERS



Marinated Olives - Assorted olives marinated in herbs and spices.	\$7
Warm bread - Served with a choice of butter: Regular or browned whipped roasted garlic	\$8
Extra bread	\$4
Olive Tapenade - Kalamata olive spread served with warm bread	\$12
Duck Fat French Fries - Hand Cut fries	\$10
Add Garlic Aioli	+\$2
Add Truffle Parmesan	+\$3
Add Mushroom Sauce and Cheese	+\$4
Add beef bourguignon and cheese	+\$10
Escargot - The traditional French delicacy, prepared with garlic, shallots, butter and parsley	
6 Escargot	\$20
12 Escargot	\$36
Oyster Rockefeller - 6 baked oysters with a creamy spinach, cheese and white wine sauce	\$26
Frog Legs - Breaded, fried to a golden crisp, and finished by tossing in a garlic parsley butter	\$26





SOUPS AND SALADS

Arugula Salad - Arugula, goat cheese, pickled beets, topped with toasted pine nuts and avocado, dressed in balsamic vinaigrette	\$18
Add Steak	+\$18
Add Duck	+\$14
House Salad - Salad mix with cucumber, corn, cherry tomatoes, and Dijon shallot vinaigrette	\$16
Add Duck	+\$14
Wood Fired Onion Soup Au Gratin - A classic French onion soup with golden melted cheese and house made croutons and beef broth	\$18
Bowl	\$12
Cup	
Butternut Squash Veloute (Vegetarian) -Butternut squash soup with smokey chipotle oil, house made croutons, creme fraiche, served with fresh bread	
Bowl	\$17
Cup	\$10
Goat Cheese and Caramelized Onions - Arugula and balsamic glaze.	\$22





ENTREES





Coq Au Vin - Chicken braised in red wine with mushrooms, carrots, bacon and herbes de Provence, served over garlic mashed potatoes. \$32

Beef Bourguignon - Local Organic Beef Stew cooked all night in our wood oven at 275 degrees in red wine, mushrooms, veggies and herbes de Provence \$30
Bowl \$18
Cup \$5
Add Garlic Mashed Potatoes

Steak Frites - Hanger Steak Served with hand cut duck fat french fries with a shallot wine demi-glace sauce or a creamy pepper sauce \$38

Duck Confit - Local Organic Drum and thigh, cooked all night in our wood oven in duck fat - Served over House Salad with shallot vinaigrette and French fries or mashed potatoes \$34

Cassoulet - Classic french stew of tender lamb, duck confit, pork, andouille sausage and white beans served with fresh bread. \$40





DESSERTS



Crème brulee - Classic French dessert featuring a rich and creamy custard base, topped with a layer of hard caramelized sugar.	\$14
Poached Pears - Pears poached in red wine and spices in our brick oven served with Vanilla Gelato	\$14
Seasonal Bread Pudding - Bread pudding baked slowly in our brick oven with seasonal fruit and finished with rum, served with vanilla gelato and almonds	\$14
Affogato - A scoop of vanilla and chocolate gelato drowned in a shot of hot organic espresso (Decaf available)	\$14
Chocolate Eclairs - Classic French pastries filled with smooth crème pâtissière and topped with a glossy chocolate glaze.	\$14
Chocolate Lava Cake - Vanilla Gelato and almonds	\$14
Gelato/Sorbet	
1 scoop	\$5
2 scoops	\$7

DESSERTS WINES

Sauternes	\$12
Pineau de Charentes	\$8
Messias Twony	\$8
Vista Alegre Fine Ruby	\$8
Vista Alegre Lagrima	\$9
Bodega Baron "Micaela" Amontillado -Sherry	\$7

DIGESTIFS



Boullard Calvados	\$18
Courvoisier Cognac	\$16
Hennesy Cognac	\$17
Courvoisier XO Cognac 1oz	\$23
Courvoisier XO Cognac 2oz	\$40
Armagnac	\$16
Poire William	\$18
Chartreuse	\$16

