

# APPETIZERS



Soup of the Day.....	12
Gazpacho .....	15
Arugula Salad, Lemon Dressing & Aged Parmesan .....	16
Fresh Artichoke, with Vinaigrette .....	17
Red Beet & Goat Cheese Salad .....	17
Kale Salad, Lemon Dressing & Aged Parmesan.....	16
Heart of Palm & Avocado Salad.....	17
Heirloom Tomatoes.....	17
Tomatoes & Buffalo Mozzarella .....	17
Belgium Endives & Pear Salad, Roquefort & Walnuts.....	17
Crab Cake, Curry Dijon Mustard & Mesclun Salad .....	24
Salmon Tartare, Le Charlot* .....	19
Tuna Tartare, with Avocado* .....	22
Ceviche, Shrimp cured in Lime Juice, Tomato, Cucumber, Cilantro, Jalapenos, Onion and Blue Corn Tortilla Shell* .....	25
Escargot, Garlic, Butter & Parsley* .....	18
Paté de Campagne Maison, Cornichons & Toasts .....	17

# MUSSELS & FRIES



Moules à la Thai, Ginger, Lemongrass & Cilantro .....	28
Moules Marinières, Leeks & White Wine.....	28

# PASTAS



Tagliatelle, Boeuf Bourguignon, Beef in a Red Wine Sauce w/ Braised Pearl Onions, Diced Carrots, Diced Mushrooms** .....	34
Linguini with Chicken & Pesto Sauce .....	25
Fettuccini Primavera, Sweet Peas, Zucchini, Tomatoes, Red Bell Peppers .....	24
Penne Provençale, Tomatoes, Garlic, Kalamata Olives, Oregano, Basil & Thyme .....	22