



## *Première*



<b>Raw Oysters</b> <i>Mignonette, Lemon, Tabasco</i>	<b>6 for \$18<sup>00</sup> or 12 for \$30<sup>00</sup></b>
<b>Baked Oysters</b> <i>Roasted Garlic &amp; Lemon Compound Butter</i>	<b>4 for \$16<sup>00</sup> or 8 for \$28<sup>00</sup></b>
<b>Roasted Olives</b>	<b>\$6<sup>50</sup></b>
<b>Cheese Plate</b>	<b>\$18<sup>00</sup></b>
<b>Add Pâté</b>	<b>\$6<sup>00</sup></b>
<b>Salade Niçoise</b> <i>White Anchovies, Confit Baby Potatoes, Roma Tomato, Radish, Haricots Verts, Kalamata Olives, Red Pepper, Sauce Gribiche, Dill</i>	<b>\$14<sup>00</sup></b>
<b>Green Salad</b> <i>Arugula, Spring Mix, Red Wine Poached Apple, Radish, Walnuts, Chimay Beer Cheese, Honey &amp; White Wine Vinaigrette</i>	<b>\$10<sup>00</sup></b>
<b>Cajun Mussels</b> <i>Fumé, Pilsner, Peppers, Onions, Andouille Sausage, Hickory Sticks, Grilled Bread &amp; Rouille</i>	<b>\$15<sup>00</sup></b>
<b>Frogs Legs</b> <i>Buttermilk Marinated, Lemon Pepper, Buttermilk Ranch</i>	<b>\$12<sup>00</sup></b>
<b>Beef Bone</b> <i>Prime Rib Bone, Honey Garlic, Celeriac Remoulade</i>	<b>\$9<sup>00</sup></b>
<b>Bánh Mì Pâté</b> <i>Chicken Live Mousse, Pickled Carrot &amp; Daikon, Mint, Parsley, Cilantro</i>	<b>\$8<sup>00</sup></b>
<b>Roasted Bone Marrow</b> <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Grilled Bread</i>	<b>\$11<sup>00</sup></b>
<b>Tartare</b> <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	<b>Beef \$14<sup>50</sup>   Cheval \$19<sup>00</sup></b>





## *À la carte*



- King Salmon** \$23<sup>00</sup>  
*Sauce Suprême, Roasted Beet, Pickled Fennel & Shallot, Herb Oil*
- Pork Belly** \$20<sup>00</sup>  
*Sauce Normande, Crispy Potatoes, Mint & Apple Chimichurri*
- King Cole Duck** \$21<sup>00</sup>  
*Puy Lentils, Crème Fraîche, Carrots, Parsnip, Spinach, Almonds*
- Grilled Rib Steak** 7oz. \$26<sup>00</sup> | 14oz. \$45<sup>00</sup>  
*Bordelaise, Grilled Tomato, Red Wine Braised Onions*

**Seared Foie Gras**  
*Rougié à Marieville, Québec*  
*Add for \$10<sup>00</sup>*

## *Légumes / Sides*



- Potatoes Dauphinoise** \$875  
*Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill*
- Mushrooms à la crème** \$900  
*Cremini, Shitake & Oyster Mushrooms, Cream, Garlic, Parsley*
- Parisienne Gnocchi** \$12<sup>00</sup>  
*Squash Purée, Brown Butter, Brussels Leaves, Goat Gouda, Sunflower Seeds*
- Grilled Broccoli** \$700  
*Pistachio Crème, Crispy Shallots, Bleu D'Auvergne*



*Please advise your server of any allergies.*  
*Parties larger than 8 guests are subject to a 20% gratuity.*  
*Prices do not include tax.*