

Curbside Service Menu: April 2020

| "Ask about our daily special & Remember to order your custom Quick Starters:  | he!"         |
|---|--------------|
| La Salade Boët: organic mesclun, baby heirloom tomatoes, toasted hazelnuts, white tru                               | uffle        |
| vinaigrette or Balsamic vinaigrette. Walnuts optional.(Add goat or blue cheese: \$2)                                | 12           |
| Pâté Maison with cornichons: country-style pork terrine, red wine, wild mushrooms.                                  | 12           |
| <u>Jura Salade:</u> organic mesclun, lentilles vertes du Puy A.O.C., Jura cheese, organic beer<br>vanilla dressing. | ts,<br>15    |
| French lentil salade: Lentilles vertes du Puy A.O.C., carrots, goat cheese, celery, waln                            | uts.14       |
| Assiette de Fromages: Assortment of French cheeses "affinés."   | 17           |
| Main Courses:   |              |
| Waqyu Boeuf Bourguignon: Butcher's cut Wagyu chuck braised in red wine, carrots,                                    |              |
|   | 34           |
| Lamb Tagine: Colorado lamb shoulder stew, cumin, curry, prunes, couscous.   | 34           |
| Pasta Crevettes: pasta, Pink Gulf shrimp, fresh tomato, herbes.   | 32           |
| <u>Seafood Tagine:</u> scallops, shrimp, snapper, preserved lemon, dates, lemon cream sauc<br>couscous.             | ce,<br>33    |
| Wild-caught Local Snapper en Papillotte: white wine, basil, garlic, EVOO.   | 37           |
| Semi-wild Salmon: baked in white wine, lemon beurre blanc, capers.  | 38           |
| Poulet Normand: Joyce Farms frenched chicken breast, caramelized apples, Calvados                                   | ;            |
| cream sauce.  | 31           |
| <u>Chicken Tagine:</u> Joyce Farms chicken breast, curry, currants, apricots, almond cream s                        | sauce.<br>31 |
| Canard Rôti: half-roasted duck, fresh orange and orange liqueur sauce.  | 36           |
| Les Pâtes Provençale: pasta sautéed with fresh tomato, herbs.   | 24           |
| Le Vegetarian: Tofu sausage, market fresh vegetables, red rice.   | 21           |
| Desserts:   |              |
| Le gâteau chocolat: flourless chocolate cakes, Ecuador 56% cacao couverture.  | 10           |
| La Tarte Tatin: traditional upside down caramelized apple tarte.  | 11           |

Please allow 20-25 minutes for us to prepare as all dishes are carefully crafted in our kitchen. The majority of our items are Gluten-Free. Please let us know if you have special dietary restrictions.