



## Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLES in a savory lobster sauce, baked with gruyère	16.50
BRAISED SHORT RIB RAVIOLI, cabernet sauvignon reduction, truffle essence, cremini and chanterelle mushrooms	14.75
FRESH BEET AND CREAM CHEESE NAPOLEON, smoked salmon and horseradish herb vinaigrette	14.50
WARM ASPARAGUS WITH MOREL ESSENCE and fresh thyme oil from Chef Bernard's herb garden	16.50
AVOCADO FAN WITH WARM GOAT CHEESE in a shallot, olive oil and cracked black pepper dressing	12.50
LOBSTER RAVIOLI with truffle and chive sauce	17.50
DIVER SCALLOPS AND MAINE LOBSTER with phyllo dough over garlic tomato coulis with thyme essence	19.50
A SELECTION OF FOUR FARM HOUSE AND IMPORTED ARTISIAN CHEESES with quince paste, nuts and fruit	13.50
SIBERIAN BLACK PEARL OSETRA CAVIAR with all the classic condiments	Market Price

## Soups and Salads

WILD MUSHROOM SOUP with chives	13.50
HOMEMADE SOUP OF THE DAY	8.50
SEASONAL BABY FIELD GREENS with house dressing	9.50
MODERNE CAESAR SALAD with grana Padano	10.50
SEASONAL SALAD with radicchio chiffonade, watercress, endive, candied pecans, blue cheese, seasonal fruits served with whole grain mustard vinaigrette	11.50

We serve only the freshest food using sustainable hormone-free and antibiotic-free ingredients and local suppliers when possible.

Member of the Monterey Bay Aquarium Sustainable Seafood Program



## Entrées

GRILLED SEASONAL SEABASS over basmati rice, ginger herb vinaigrette, Chinese lettuce salad, micro amaranth	39.75
GRILLED SCOTTISH SALMON shallot balsamic vinegar reduction, with fava beans, sugar snap peas, and fingerling potatoes	43.75
IMPORTED DOVER SOLE FROM THE ENGLISH CHANNEL cooked on the bone, deboned with imported Belgium courgette, haricots vert and Veronique sauce	49.75
FARFALLE PASTA, fresh tomatoes and basil	24.50
PAPPARDELLE PASTA, truffles, morel mushrooms and fava beans	29.75
TAGLIATELLE PASTA, fresh chanterelle mushrooms, lemon, baby wild arugula and crème fraiche	27.50
DUCK BREAST roasted pink, leg confit with mango ginger and Madeira sauce	37.50
CRISPY FREE RANGE CHICKEN over aromatic fresh seasonal vegetables and reduced natural juices.	33.75
MAINE LOBSTER POT PIE with fresh garden vegetables and a rich lobster fumet	51.50
CALIFORNIA ROASTED QUAIL stuffed with sweetbreads, creamy black rice in Chablis wine sauce with a side of fresh vegetables	39.75
ROASTED RACK OF LAMB, fresh herbs from our garden, reduced lamb jus, a bouquetière of vegetables and gratin dauphinoise	44.75
SKILLET ROASTED VEAL CHOP, wild mushroom sauce, roasted garlic, fresh thyme and a bouquetière of vegetables	48.75
GRILLED FILET OF BEEF, aged red wine vinegar sauce, purple shallots, ciboulette, fresh vegetables and gratin dauphinoise	47.50
ROASTED RABBIT SADDLE AND LEG, French Basque ragout of braised savoy cabbage and mirepoix tarragon jus	37.75
AGED NEW YORK STEAK SAUCE VIGNERONNE, vegetables and gratin dauphinoise	44.75
STEAK FRITES 6.5oz aged New York paver, green beans, and French fries	27.00
CLASSIC CASSOULET TOULOUSAIN lamb, duck, sausage and beans	33.75