



Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLES in a savory lobster sauce, baked with gruyère	17.50
BRAISED SHORT RIB RAVIOLI, cabernet sauvignon reduction, truffle essence, cremini and chanterelle mushrooms	15.75
FRESH BEET AND CREAM CHEESE NAPOLEON, smoked salmon and horseradish herb vinaigrette	15.75
WARM ASPARAGUS WITH MOREL ESSENCE and fresh thyme oil from Chef Bernard's herb garden.	18.50
AVOCADO FAN WITH WARM GOAT CHEESE in a shallot, olive oil and cracked black pepper dressing.	13.75
LOBSTER RAVIOLI with truffle and chive sauce.	18.75
DIVER SCALLOPS AND MAINE LOBSTER with phyllo dough over garlic tomato coulis with thyme essence.	23.50
BEEF CARPACCIO with anchoyade, caperberries, aged parmesan flakes, sea salt, served with a mini arugula salad.	18.50
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	14.75
HOMEMADE SOUP OF THE DAY	9.50
BABY FIELD GREENS with house dressing	9.50
MODERNE CAESAR SALAD with grana Padano	11.50
SPINACH SALAD with berries, almonds, feta cheese with raspberry vinaigrette	12.75
CALIFORNIA CAPRESE SALAD mozzarella, red heirloom tomatoes, basil, grapefruit, aged balsamic, extra virgin olive oil.	13.75

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



Entrées

OCEAN STRIPPED SEABASS crispy skin, basmati rice, heirloom tomato salad with celery, fennel seed, lemon, mild garlic vinaigrette	48.75
GRILLED SCOTTISH SALMON shallot balsamic vinegar reduction, with fava beans, sugar snap peas, and fingerling potatoes	46.50
IMPORTED DOVER SOLE FROM THE ENGLISH CHANNEL cooked on the bone, deboned with imported Belgium courgette, haricots vert and Veronique sauce	57.75
FARFALLE PASTA, fresh tomatoes and basil	25.50
PAPPARDELLE PASTA, truffles, morel mushrooms and fava beans.	31.50
TAGLIATELLE PASTA, fresh chanterelle mushrooms, lemon, baby wild arugula and crème fraiche.	31.50
DUCK BREAST roasted pink, leg confit with mango ginger and Madeira sauce	42.50
CRISPY FREE RANGE CHICKEN over aromatic fresh seasonal vegetables and reduced natural juices.	34.75
MAINE LOBSTER POT PIE with fresh garden vegetables and a rich lobster fumet.	55.50
CALIFORNIA ROASTED QUAIL stuffed with sweetbreads, creamy black rice in Chablis wine sauce with a side of fresh vegetables	43.75
ROASTED RACK OF LAMB, fresh herbs from our garden, reduced lamb jus, a bouquetière of vegetables and gratin dauphinoise	48.75
SKILLET ROASTED VEAL CHOP, wild mushroom sauce, roasted garlic, fresh thyme and a bouquetière of vegetables	55.75
GRILLED FILET OF BEEF, aged red wine vinegar sauce, purple shallots, ciboulette, fresh vegetables and gratin dauphinoise	51.50
ROASTED RABBIT SADDLE AND LEG, French Basque ragout of braised savoy cabbage and mirepoix tarragon jus	39.75
AGED NEW YORK STEAK SAUCE VIGNERONNE,vegetables and gratin dauphinoise	49.50
STEAK FRITES 6.5oz aged New York paver, green beans, and French fries	29.50
CLASSIC CASSOULET TOULOUSAIN lamb, duck, sausage and beans.	34.75