



Bon Appétit
- Chef Christophe Breat

HORS D'OEUVRES

Artichauts 20

Roasted Artichoke with Remoulade sauce

Olives Marinée 9

Mix of imported olives

Poulpe Au Pistou 22

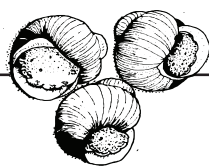
Grilled Octopus with white beans & basil pesto

🍷 Tartare De Thon 21

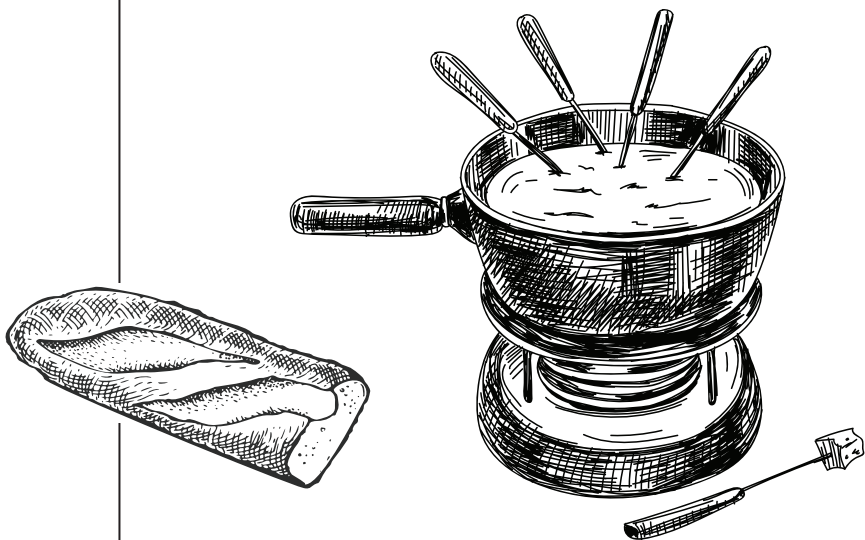
Ahi Tuna tartare with Avocado
& Ponzu Yuzu sauce

Escargots De Bourgogne 18

Burgundy escargots with Garlic
& Shallot Green Butter



LA FONDUE SAVOYARDE



La Fondue Savoyarde 44 (Serves 2)

EMMENTAL | SWISS GRUYÈRE | COMTÉ | MORBIER
Served with Apples, Fingerling Potatoes,
Bresoala & Bread

SANDWICHES

Includes Mixed Baby Greens or Pommes Frites,
Truffle Pommes Frites 2 | Avocado 4 | Bacon 3

COLD

Californie 18

Roasted Turkey, Heirloom Tomatoes, Pepper Jack Cheese
& Avocado

Caprese 17

Fresh Mozzarella, Heirloom Tomatoes, Basil, Olive Oil
& Balsamic Reduction

Salmon Fumè Écossais 18

Smoked Scottish Salmon, Monsieur Marcel Caviar Cream
Cheese, Onion, Capers, Cucumber on Toasted Brioche

HOT

Croque-Monsieur/Madame 18

Jambon de Paris, Emmenthal on Sourdough with
Mornay Sauce | Add Egg 3

Poulet Fermier Au Pesto 18

Chicken Breast, Roasted Tomatoes,
Smoked Mozzarella with Pesto Sauce

Merguez Sandwich 19

Artisan fresh Moroccan Lamb Sausage, Onion,
Tomato & House-Made Harissa

ENTRÉES

SPÉCIALITÉS

Quiche Lorraine or Spinach 17

Jambon de Paris or Organic Spinach with Gruyère Cheese

Merguez Plate 25

Artisan Fresh Moroccan Lamb Sausages & House-Made Harissa

La Truffle Noire 33

Penne Pasta with Cream & Fresh Shaved Black Truffle

Vegan | Vegetarian Option 24

Chef's Choice

LES VIANDES

Boeuf Bourguignon 27

Slow Cooked Beef Short Ribs, Fresh Pappardelle, Carrots, Mushrooms, Pearl Onions with Red Wine Sauce

🍷 Le Burger 22

Grass-fed Beef, Pickled Red Onions, Heirloom Tomato & Butter Lettuce.
Served with Pommes Frites.

Choice of: Cheddar, Gruyère, Brie, Roquefort 3

Avocado, Bacon, or Egg 3 Truffle Pommes Frites 2

🍷 Steak Frites 38

Farm-Raised Black Angus Ribeye with Green Peppercorn Sauce & Pommes Frites

LES POISSONS

Salmon de Patagonia 27

Verlasso Sustainable Salmon, Spaghetti Squash, Peas, Cherry Tomatoes with Lemon Beurre Blanc Sauce

Truite Amandine 26

Butterflied Trout, Haricots Verts, Sundried Tomatoes, Almonds & Lemon Butter Sauce

Moules Marinières 26

Penn Cove Mussels with Shallots, Garlic, Celery, Parsley, White Wine Sauce
Served with Pommes Frites

LES FRUITS DE MER

🍷 Oysters

Each 3.65 | 1/2 Dozen 20 | Dozen 37

Wild Mexican Shrimp

Each 3.25 | 1/2 Dozen 18 | Dozen 31

Wild New Orleans Shrimp

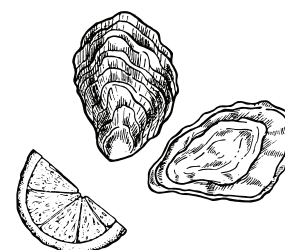
Each 3.25 | 1/2 Dozen 18 | Dozen 31

King Crab Leg

8 Oz 50 | 16 Oz 100

Wild Hard Shell Maine Lobster

Half 34 | Whole 62



PLATTERS

🍷 The Grand (Serves 2) 85

6 Oysters,
4 Blue Salt Spring California Mussels,
4 Littleneck Clams,
3 Farmer Peruvian Bay Scallops,
6 Wild Jumbo Shrimp
1/2 Wild Maine Lobster

🍷 The Deluxe (Serves 3-4) 125

12 Oysters,
10 Blue Salt Spring California Mussels,
8 Littleneck Clams,
3 Farmer Peruvian Bay Scallops,
12 Wild Jumbo Shrimp
1/2 Wild Maine Lobster

LES SOUPES

Soupe À L'Oignon

Gratinée 12

Classic French Onion Soup

Soupe Du Marché 10

Soup of the day

SIDES

Haricots Verts 10

Shallots, Sundried Tomatoes
& Toasted Almonds

Grilled Asparagus 10

Pommes Frites 10

Potato Gratin 10

LES SALADES

Add Chicken, Wild Shrimp or Prosciutto di Parma 8

Add Organinc Verlasso Sustainable Salmon 13

Hydroponique Laitue 14

Local Hydroponic Lettuce, Red & Golden Cherry Tomatoes,
Fine Herbs with French Dijon vinaigrette

Chèvre Chaud 18

Hydroponic Butter Lettuce, Warm Organic Goat Cheese Crostinis,
Cherry Tomatoes, Bill's Bees Honey with French Dijon vinaigrette

César Au Poulet 17

Chicken, Pesto, Shaved Parmesan, Kale, Almonds, with Crispy Capers
& Caesar Dressing

Niçoise 21

Seared Ahi or Spanish Chunk Tuna, White Anchovies, Potato,
Tomato, Olives, Green Beans, Egg, Onion & French Dijon vinaigrette

🍷 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food Allergy Notice: Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish & Shellfish.

WINE & CHEESE FLIGHTS



3 Small Pours Paired with 3 Bites of Cheese 35

BRIGHT WHITES

- Sancerre | France
- Saint Angel Triple Crème | Cow
- Apremont | France
- Etorki Nutty | Sheep
- Chablis | France
- Boucheron Tangy | Goat

THE MIX

- Brut | France
- Brillat-Savarin Triple Crème | Cow
- Chardonnay | California
- Campo De Montalban Sheep, Cow, Goat “Manchego”
- Monsieur Marcel Mirabeau | France
- Garrotxa Earthy | Goat

ROBUST REDS

- Gamay | France
- Ewephoria Gouda | Sheep
- Bordeaux | France
- Cabricharme | Washed-Rind Raw Goat
- Côtes-Du-Rhône | France
- Challerhocker Nutty | Swiss | Raw Cow

CUSTOM CHEESE BOARDS

BUILD YOUR OWN

Choose One | 15 Choose Three | 25 Choose Five | 40 Off Menu Item | 5

CHEDDARY
SHARP & GRASSY

- Mimolette Cow | France
- Welsh Cheddar Cow | UK
- Hook’s 5 year Cow | USA

SOFT BLOOMY RIND
CLEAN & BUTTERY

- Humbolt Fog Goat | USA
- Triple Crème Cow | France
- Brebirousse D’Argental Sheep | France

NUTTY
TOASTY & FRUITY

- Manchego Sheep | Spain
- Cave-Aged Gruyère Raw Cow | Switzerland
- Challerhocker Raw Cow | Switzerland

SEMI-FIRM
EARTHY & SAVORY

- Tomme De Savoie Raw Cow | France
- Bethmale Goat | France
- Etorki Sheep | France

TRUFFLE
EARTHY & POWERFUL

- Moliterno Al Tartufo Sheep | Italy 5
- Boschetto Sheep | Italy 5
- Truffle Tremor Goat | USA 5

SOFT WASHED RIND
STRONG & AROMATIC

- Cabricharme Raw Goat | Belgium
- Époisse De Bourgogne Cow | France
- Taleggio Cow | Italy

GOUDAS
BUTTERSCOTCHY & CAMELLELY

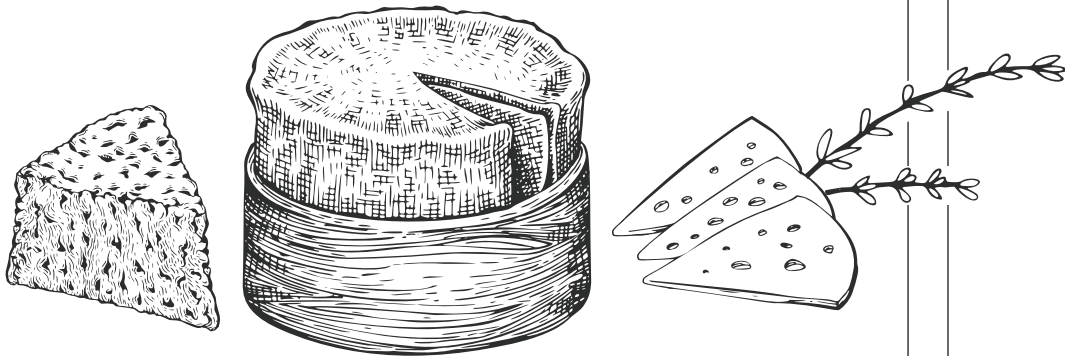
- Gouda 5 Years Cow | Holland
- Ewephoria Sheep | Holland
- Midnight Moon Goat | USA

BLEU
FUNKY & POWERFUL

- Bleu De Basque Sheep | France
- Gorgonzola Dolce Buffalo | Italy
- Saint-Agur Cow | France

PARMESAN & PECORINO
DRY & SALTY

- Parmigiano-Reggiano Cow | Italy
- Fiore Sardo Sheep | Italy
- Pantaleo Goat | Italy



SIGNATURE BOARDS

3 Cheeses, 2 Meats, Mustard, Cornichons & House-Made Chutney
(Dried Apricots, Figs, Candied Walnuts, Honey, Brandy & White Wine)
40

FRENCH
CHEESE

- Fromage d’Affinois
- Roquefort Raw
- Beaufort Raw

MEAT

- Jambon De Paris
- Pâtè De Campagne

ITALIAN
CHEESE

- Taleggio
- Fiore Sardo
- Truffle Pecorino

MEAT

- Bresaola
- Prosciutto Di Parma

SPANISH
CHEESE

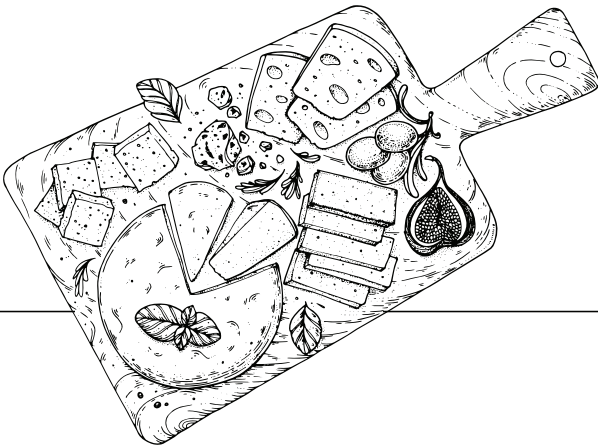
- Manchego
- Cabra Al Vino
- Bleu de Basque

MEAT

- Jamon Serrano
- Chorizo

CHEF’S CHOICE

Cheesemonger’s
Seasonal Selection of
3 Cheeses & 2 Meats



CUSTOM CHARCUTERIE BOARD
BUILD YOUR OWN

Choose One | 15 Choose Three | 25 Choose Five | 40 Off Menu Selection | 5

Served with Our House-Made Chutney (Dried Apricots, Figs, Candied Walnuts, Honey, Brandy & White Wine)

SALAMI

- Toscano Galic, Pork | USA
- Chorizo Spicy Pork | USA
- Finocchiona Fennel, Pork | USA
- Saucisson Sec Pork | USA

CURED

- Prosciutto Di Parma Pork | Italy
- Jambon De Bayonne Pork | France
- Jamon Serrano Pork | Spain
- Lomo Pork Tenderloin | USA 5
- Coppa Pork Shoulder | USA
- Bresaola Air-Dried Beef | USA
- Duck Prosciutto Duck | USA 6
- Jamon Iberico de Bellota Acorn-fed Pork | Spain 12

CONNOISSEUR 56
CHEESE

- Moliterno Al Tartufo Sheep
- Hook’s 5 Year Cheddar Cow
- Triple Crème Cow

MEAT

- Duck Salami
- Jamon Iberico de Bellota

COOKED OR SMOKED

- Jambon De Paris Pork | France
- Speck Smoked Prosciutto | Italy
- Herbed Ham Pork | USA
- Mortadella Pork with Pistachio | Italy
- Porchetta Herbed Pork | Italy

PÂTÉ

- Goose Liver Mousse USA 3
- Pork Rillettes Shredded Pork Confit | USA
- Duck Mousse Duck Livers with Port Wine | USA 3
- Pâtè De Campagne Chunky Country Pork | USA
- Chicken Liver Mousse with Truffle | USA
- Duck Rillettes Shredded Duck Confit | USA 3