



HORS D' OEUVERS

Smoked Salmon 10

Served over Potato Pancake with Crispy Onion and Tarragon Crème

Escargot a la

Bourguignonne 10

Baked with Herb Butter and Garlic

Shrimp with Herbs and Garlic 13

Melted Brie Cheese and Grilled Baguette

Mussels Marinieres 13

Tossed with Fresh Herbs, Shallots and White Wine Cream Sauce Served with Garlic Bread

Spring Roll 9

Filled with Wild Mushrooms, Sweet Cherries, Spinach and Brie Cheese, served with Mixed Greens and Raspberry Vinaigrette

Crab Cake 14

Sweet Corn Relish and Sauce Remoulade

Feullette Of California Bay Scallops and Shrimp 14

Mushrooms, Spinach, and Lemon-Thyme Sauce

Crispy Goat Cheese 10

Grilled Asparagus and Tomato-Balsamic Relish

Seared Foie Gras 19

Caramelized Granny Smith Apples and Raspberry Ale Reduction

with 2oz of Sauternes Wine 22

LES SOUPES ET SALADES

Tomato- Fennel Soup 5

with Garlic Croutons

Diane's Beets Salad 8

Mixed Greens, Blue Cheese, Shaved Fennel, Red Onion, Toasted Walnuts and Raspberry Vinaigrette

Poached Pear and Field Greens Salad 8

Blue Cheese, Walnuts and Red Wine Vinaigrette

Arugula Salad 8

Arugula, Blue Cheese, Apple, Walnuts, Balsamic Vinaigrette

Spinach Salad 8

Warm Goat Cheese, Red Onion and our very own Bacon-Balsamic Vinaigrette

Tomato and Fresh Mozzarella Salad 8

Cucumber, Red Onion, Scallion, Basil, Garlic Croutons and Red Wine Vinaigrette

Cesar Salad 7

Parmesan Cheese, Anchovies and Garlic Croutons





LES ENTRÉES – VIENDES (MEATS)

Cervena Venison 36

Butternut Squash Puree,
Haricots Verts, and Door County
Cherry Demi-glace

Rack Of Lamb 34

Blue Cheese Whipped Potatoes,
Asparagus and Rosemary Jus

Steak Frites 32

Grilled Portabella Mushroom,
Tomato Provençal and Maitre D'
Butter

Barbeque Glazed Beef Short Ribs 30

Horseradish Whipped Potato
and Red Wine Demi-glace

Roasted Pork Tenderloin 22

Sweet Potato Puree, Broccoli,
Lingonberry Sauce

Skinless Breast of Duck and Confit Leg 28

Asian Slaw, Wild Rice Cake and
Plum Ginger Sauce

Chicken Paillard 24

Pounded Chicken Breast, Potato
Hemispheres, Arugula, Chery
Tomato, Citrus Butter Sauce

LES ENTRÉES – POISSONS (FISH)

Seafood Linguine 35

Jumbo Lump Crab Meat,
Shrimp, Chery Tomato,
Zucchini, Pea Pods, White Wine-
Lemon Cream Sauce

Grilled Seafood Skewers 32

Shrimp, Jumbo Sea Scallops,
Asparagus, Orzo Pasta and
Citrus Sauce

Boullabaisse 28

Scallops, Shrimp, Mussels and
Market Fish with Braised
Fennel, Roma Tomato, Garlic,
Saffron, White Wine and
Crouton with Rouille
with Lobster 38

Trout Almondine 28

Rainbow Trout, Hericots Verts
Potato Hemispheres, Slices
Almonds, Citrus Butter Sauce

Herb Crusted Salmon Filet 26

Pearl Couscous, Broccoli,
Two Mustard Sauce

VÉGÉTARIAN

Gnocchi Provençal 18

Homemade Gnocchi, Chery
Tomato, Baby Spinach, Garlic,
Parmesan Cheese

Mushroom Risotto 18

Herbs, Roma Tomato, Asparagus
and Garlic, Finished with
Parmesan Cheese

A LA CARTE

POMME FRITES 5
**BUTTERNUT SQUASH
PUREE 5**

SAUTEED SPINACH 5
STEAMED BROCCOLI 5
SAUTEED MUSHROOMS 5

HARICOTS VERTS 5
WHIPPED POTATOS 5
SWEET POTATO PUREE 5
ASPARAGUS 7

