



SOUPE & SALADE

MUSSEL SOUP

with white wine and shallots in a saffron cream 10.

BUTTERNUT SQUASH VELOUTÉ

with crispy bacon and yukon gold potato 8.

SOUP OF TODAY'S MARKET 'HUMOR' 7.

CAESAR SALADE CLASSIC

in a *garlic lemon vinaigrette with grated parmesan 8.

PETITE MESCLUN SALADE

with maple syrup vinaigrette 5.

**SEASONAL GREENS WITH ROASTED WALNUTS
& CORSICAN FETA CHEESE, maple syrup vinaigrette 9.**

BABY SPINACH SALAD

with crispy bacon, shallot vinaigrette 9.

COLD HORS D'OEUVRE

PHEASANT TERRINE
with pistachio, sour cherry and a szechuan vinaigrette 14.

SHRIMP TIAN
with portabella duxelle, carrot 'crudite' and a truffle vinaigrette 14.

ROASTED GOAT CHEESE
with shallots and olive oil 11.

TRIO OF SALMON
Salmon Rillete, Salmon Gravlax, & Hot Smoked Salmon
with french haricot vert 15.

LENTIL & WILD BOAR CASSOLETTE
with sundried tomato puff pastry 12.

HOT HORS D'OEUVRE

VEAL SWEETBREAD LASAGNA
with celeri root and whole grain mustard Bordelaise 14.

MARBLE OF ESCARGOT
with shiitake mushrooms and garlic parsley butter 14

COQUILLE ST. JACQUES
Scallop Mousseline with leek fondue and 'Bonne Femme' sauce 13.

WILD MUSHROOM & VEAL PATE EN CROUTE
with green peppercorn sauce 14.

SEAFOOD & SHELLFISH

PAN SEARED SEA SCALLOPS
with herb linguini and purple mustard sauce 30.

ENGLISH SOLE FILLET 'MEUNIERE'
finished with a lemon caper sauce 38.

STEAMED LOBSTER TAIL
with roasted red bell pepper linguini and lobster sauce 42.

ROASTED WALLEYE & SALMON FILLET
with 'verjus' Beurre Blanc 28..

SEA TROUT with CRABMEAT & ARTICHOKE CRUST
served with roasted shallot white wine sauce 29.

MEAT & POULTRY

BABY RACK OF LAMB
with Bleu d'Auvergne and lamb jus 33.

TRIO OF VEAL, RABBIT SAUSAGE & LOBSTER RAVIOLI
finished with a morel sauce 36.

FILET MIGNON OF BEEF
with cardamom sauce 34.

CAJUN DUCK BREAST
with quince Bordelaise and salsify tempura 29.

GRILLED BISON LOIN &
PAN SEARED OHIO PHEASANT BREAST
with ripe olive sauce 39.

AUTUMN HERB MARINATED OSTRICH
accented with a tarragon Bordelaise 36.

ORGANIC NEW YORK STRIP
grilled, served with country butter 34.

SEASONAL VEGETABLES WITH PASTA
tossed with a bell pepper coulis 15.

Separate children's menu available
Gluten free selections available

DESSERTS

TRADITIONAL VANILLA CRÈME BRULÉE

**Crispy Palmier 8.00

MILK CHOCOLATE CREMEUX

Hazelnut Streusel, Condensed Milk Ice Cream,
Tart Cherry & Cranberry Compote 8.00

OPERA GATEAU

Chocolate covered coffee beans
Crème Anglaise, chocolate sauce 8.00

WARM PEAR TART

Pistachio Frangipane, Pistachio Ice Cream 9.00

APPLE CREPES

Poached Cranberries, Calvados Caramel Sauce
Vanilla Bean Ice Cream 8.00

BRIOCHE PUMPKIN BREAD PUDDING

with Mascarpone Ice Cream,
Butterscotch Sauce 8.00

FRESH FRUIT AND SORBET 7.

**ICE CREAM TRIO 6.00

*EUROPEAN CHEESE PLATE 14.00

**with walnuts

Le Roquefort en Verdure

**A two ounce wedge
of Roquefort French Blue Cheese
with a two ounce glass of Vin Santo 13.00

GOLDEN NECTAR

*1999 Chateau Loupiac - Sauternes (1.5 ounces)
with almond tuiles 13.95

*nuts are used in the presentation of this selection

** can be prepared gluten free

