



## **SAMPLE DINNER MENU**

### **La Tradition**

“Les Rillettes” 7.00  
Braised Pork and Duck Pate

Escargots de Bourgogne Farcis 9.00  
Garlic Butter Escargots in Their Shell

Warm Brie on Fig Chutney Baguette  
Spinach Salad with Raspberry Dressing and Cranberry 8.00

Roasted Beets and Goat Cheese Salad with Walnut Dressing 9.00

Local Oysters on the Half Shell, Mignonette Sauce 12.00

Pan Seared Sweetbread with Chive Crème Fraîche  
Season Mushrooms and Artichokes with Truffle Oil 13.00

Classic Caesar Salad with Heart of Romaine and White Anchovies 7.00

Assorted Baby Organic Green Salad with Aged Balsamic Dressing 6.00

“Fred’s Bacalao” Cod Fish Chowder 7.00

Moules Marinière, Steamed Mussels with Crème Fraîche 10.00

Poached Foie Gras “au Torchon” with Cranberry Pecan Bread  
Apple and Frisée Salad with White Truffle Oil and Rhubarb Jam 13.00

Sesame Seared Ahi Tuna with Asian Slaw, Pickled Ginger and Wasabi 11.00

The Trio of the Sea for Two 24.00  
-Seared Ahi Tuna and Scallop Seviche on Himalayan Salt Plank  
-Salmon Tartar with Fennel Cream and King Crab Legs  
-Local Oysters and Little Necks on Half Shell

***Menu items subject to change without notice***

**Plat de resistance**

Searched Sea Scallops with Maple Grapefruit Glaze  
Arugula and Asparagus Tossed in Walnut Oil, Jasmine Rice and Shrimp Crispy  
Wrap 25.00

Potato Crusted Halibut with Miso Hollandaise Sauce  
Mushroom Duxelle and Haricot Vert 27.00

Season Mushrooms and Artichokes with White Truffle Oil Mashed Potatoes  
Warm Aged Herbs Goat Cheese on Baguette with Arugula, Oven Baked  
Ratatouille 19.00

Roasted "Moullard" Duck Breast with Raspberry Vinegar Honey Glazed  
Duck Confit and Reggiano Cheese Risotto, Buttered Asparagus 24.00

Filet Mignon "Au Poivre" Four Peppercorn Sauce with Crème Fraîche  
Apple Smoked Bacon, Onion and Yukon "Pommes Lyonnaise" 30.00

Roasted Rack of Lamb "Provençale" Bordelaise sauce  
Mushrooms and Roasted Garlic Oven Baked Potato Cake with Asparagus 29.00

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