

## PREMIER PLATS

### COQUILLE ST. JACQUES 14

Seared sea scallops, Sevruga caviar, potato mousseline, Glace de Veau.

### SALADE MAISON 10

Yellow vine ripe tomato, crisp bacon, baby frisee, sesame crusted goat cheese, Vinaigrette Classique, Huile d' Citron.

### LA BRASSERIE'S CARPACCIO 12

Harris Ranch Certified Natural Angus Beef Sirloin, sliced paper thin, served raw and accompanied with an aged Asiago cheese Panna Cotta, crisp bacon, white truffle aioli, and Fleur de Sel.

### LE FOIE GRAS DE LA MANIERE DU CHEF 18

Seared Hudson Valley Foie Gras, Riesling poached pears, Pain Perdu, and Poire Williams spiked Glace de Canard.

### SAUCISSE DE CANARD ET SALADE DE FIGUE 12

Duck sausage and fig salad, purple violet mustard, beignet, truffled organic micro greens, pomegranate-cherry syrup.

### LES CUISSES DE GRENOUILLE DE LA FLORIDE 12

Florida Frog legs fried tempura, au beurre d' ail persille, garlic flan and fried parsley.

### LES ESCARGOTS A LA MAISON 12

Grilled Prosciutto wrapped Camembert cheese with snails and Champignons de Paris in Pernod sauce and herbs.

### SALADE VERT, VINAIGRETTE D' ECHALOTES 8 ET AMANDES TOASTEES

Baby iceberg lettuce with a vinaigrette of roasted shallots toasted almonds, and Boursin cheese crouton.

### ASSIETTE DE FROMAGES 13

Assortment artisan cheeses with lots of French bread.

**Splits and substitutions politely decline.**

**Bon Appetit!**

## PRINCIPAUX

### CRAB BLANQUETTE 24

Butter basted colossal jumbo lump crabmeat in delicate Champagne-Vermouth Beurre blanc sauce, traditionally served with root vegetables.

### “THE THREE MUSKETEERS” 29

Duck prepared three ways.

Crisp preserved leg of duck confit~potatoes rosti & baby frisee;  
seared breast of duck~petite cassoulet with duck sausage and pork belly;  
duck foie gras flan~glace de canard.

### PORK CHOP WITH “THE THREE LITTLE PIGS” 23

Fire roasted White Marble Farms natural double cut pork chop,  
roasted bacon apple, sausage ragout, pigs feet mashed potatoes,  
served with a cider and apple brandy spiked demiglace.

### JAMBE D’ AGNEAU AUX FLAGEOLETS EN COCOTTE 27

Braised lamb shank & Flageolet beans in casserole, roasted garlic,  
Jus de la Cuisson aux Fines Herbes.

### STEAK FRITES, SAUCE MARCHAND DU VIN 32

Charred Harris Ranch USDA Certified Natural Angus Beef Sirloin Strip,  
Bordeaux and concentrated Veal Jus, bouquet of truffled micro greens,  
duck fat fries tossed with rosemary and thyme & served with lemon aioli.

### PETITE VEAL CHATEAUBRIAND 31

on brioche toast with a sauce of Champignons de Paris in Vintage Port,  
colossal jumbo lump crabmeat filo tartlets topped with  
foie gras fat Hollandaise, corn Maque Choux, and asparagus tips.

### COQUILLE ST. JACQUES 26

Seared diver sea scallops, Sevruga caviar, potato mousseline,  
Glace de Veau and green beans Amandine.

### FLOUNDER SAUTE MEUNIERE 21

Fresh local flounder filet with parsley-lemon butter,  
served with a panache of fresh vegetables.

### PLAT VEGETARIEN / GRATIN DE MACARONI 18

Baked macaroni with black truffles, cream, and Gruyere cheese.

## **POUR FINIR**

### **A PARADE OF CLASSIC BRASSERIE DESSERTS MADE IN HOUSE BY CHEF LILLY FOURNIER**

#### **CRÈME CARAMEL 7**

Brulee bananas, dark rum & Ginger bread cookie.

#### **CREPES SUZETTE 9**

Orange Grand Marnier liqueur.

#### **PROFITEROLES 7**

Pistachio ice cream, warm chocolate ganache.

#### **COCONUT CRÈME BRULEE 7**

Guava beignet.

#### **WARM ALSACIAN APPLE TART 7**

Apricot glace, Crème Anglaise and vanilla ice cream.

#### **CHAMBORD LIQUEUR & BLUEBERRY CLAFOUTIS 8**

Served warm with sorbet and puff pastry sabers.

#### **TRIO OF CHOCOLATE MOUSSE 8**

Imported Belgian dark chocolate, white chocolate, and milk chocolate,  
served on cat tongues cookies.

#### **TRIO DES SORBETS 7**

Assortment of three different sorbets.

## **DESSERT BEVERAGES**

#### **FRENCH PRESS COFFEE 2.50**

French roast

#### **CAFÉ AU LAIT 2.75**

#### **HOT TEA 2.50**

#### **COCA~COLA A LA MODE 3.75**

Coke soda topped with ice cream