

Wednesday
February 1, 2012
Dinner Menu

❖ Escargots (20 minutes).....	8
❖ Seared Foie Gras.....	18
❖ Smoked Salmon.....	12
❖ Foie Gras Torchon.....	16
❖ Pate Campagne.....	9
❖ Deli Plate.....	12
❖ Smoked Duck salad w/ Fresh Mango.....	14
❖ Soupe du jour.....	5.5
❖ Boudin Noir w/ Apples.....	12

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❖ Mussels Rabelais.....	16
❖ Roasted Chicken Breast w/ Lemon & Thyme jus.....	24
❖ Bone-In Ribeye w/ Sauteed Shallots.....	32
❖ Lemon Sole Meunierre.....	23
❖ Pork Tenderloin w/ Mushroom Madeira.....	26
❖ Seared Venison w/ Herb Bordelaise.....	28
❖ Trout Amandine.....	24
❖ Steak and Frites w/Crunchy Mushrooms & Truffle Oil....	29
❖ Rack of Lamb w/ Fig & Fresh Basil Gastrique.....	29
❖ Duck Breast w/ Strawberry Balsamic Reduction.....	27
❖ Duck Confit w/ Apricot Demi.....	26

Cheese Plate

sm.12.....lg.18