

July 25th to August 9th 2017

**-Lunch Specials-
Appetizers**

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **17**

Charcuterie: Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **14**

Vine Ripe Tomatoes & Mozzarella, Basil & Balsamic Vinaigrette - **10**

Cold Steamed Artichoke Vinaigrette - **11**

Summer Salad: Baby Arugula, Mixed baby Lettuce, Cherry Tomatoes, Hearts of Palm,
Pine Nuts, Ricotta Salata, Walnut Vinaigrette - **10**

Jambon de Bayonne (*Basque Cured Ham*) & Cantaloupe - **15**

Entrées

Warm Duck Leg Confit on a Bed of Seasonal Greens, Walnut Vinaigrette - **22**

Casserole of Little Neck Clams & Monkfish "Basquaise": Vidalia Onions, Red Peppers,
Tomato & Espelette Pepper - **21**

Sautéed Jumbo Soft Shell Crab, Lemon Butter, Shallots, Fine Herbs & Veal Jus - **19**

Catch of the Day: **Market Price**

Vegetarian Dish of the Day - **19**

Toasted Pearl Pasta, Grilled Sweet Corn, Summer Ratatouille au Gratin & Ricotta Salad

WE OFFER 2 PRIVATE ROOMS: THE TERRACE ROOM SEATS 14 & THE UPSTAIRS ROOM SEATS 40

**-Dinner Specials-
Appetizers**

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **18**

Charcuterie: Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **15**

Vine Ripe Tomatoes & Mozzarella, Basil & Balsamic Vinaigrette - **11**

Cold Steamed Artichoke Vinaigrette - **12**

Jambon de Bayonne (*Basque Cured Ham*) & Cantaloupe - **16**

Summer Salad: Baby Arugula, Mixed baby Lettuce, Cherry Tomatoes, Hearts of Palm,
Pine Nuts, Ricotta Salata, Walnut Vinaigrette - **10**

Entrées

Roasted Boneless Rabbit Saddle Roulade Filled with Spinach & Shitake, Sauce Dijonaise - **29**

Sautéed Fresh Soft Shell Crabs: Lemon Butter, Shallots, Fine Herbs & Veal Jus - **Market Price**

Casserole of Little Neck Clams & Monkfish "Basquaise": Vidalia Onions, Red

Peppers, Tomato & Espelette Pepper - **30**

Vegetarian Dish of the Day - **23**

Toasted Pearl Pasta, Grilled Sweet Corn, Summer Ratatouille au Gratin & Ricotta Salad

2012 ST. EMILION GRAND CRU CADRANS DE LASSÈGUE ~ GLASS \$17 ~ BOTTLE \$70