



START HERE

ICE-CHILLED OYSTERS 2 5

half dozen Tiny Dancers from Damariscotta, Maine,
served raw on ice with a bright yuzu mignonette

SHRIMP COCKTAIL 2 3

five chilled jumbo Gulf shrimp with classic horseradish
cocktail sauce

SALMON CANAPÉS 12

wild-caught Norwegian cold-smoked salmon rillettes,
English cucumber and pickled shallots

CHICKEN LIVER PÂTÉ 1 6

silky chicken liver pâté with fruit jam, pickled apples
and toasted baguette

PORK RILLETTES 1 6

slow-cooked shredded pork, potted the French way,
with house pickles and toast

BEEF TARTARE 1 6

raw prime steak with beef fat aioli and cured egg yolk
on toasted French bread

ESCARGOTS 2 1

snails from Burgundy baked in garlic parsley butter,
served en crôte

CHEESE PLATE 1 8

chef's choice of three French and local cheeses,
fruit jam, pickled fruit and baguette

PASS IT AROUND

WILD MUSHROOM TOAST 1 7

Madeira-glazed wild mushrooms on toasted baguette,
with a poached egg and fresh herbs

BEETS & GOAT CHEESE 1 7

roasted golden beets, pickled red beets
with whipped chèvre and puffed grains

CHARRED FARM CARROTS 1 6

sweet, smokey roasted carrots served chilled
over fromage blanc with coriander granola,
wildflower honey and herb vinaigrette

BURRATA SALAD 1 8

creamy burrata and marinated tomatoes over arugula
with basil pistou and Champagne vinaigrette

MIMOLETTE SOUFFLÉ 1 9

light, airy soufflé with aged cow's milk cheese and a
hint of coastal spice

PARISIAN GNOCCHI 2 5

pillowy French-style gnocchi in brown butter
with kabocha squash, caramelized apple and
braised red cabbage

ONION SOUP GRATINÉE 1 8

slow-cooked sweet onions in
Cognac-enriched beef broth with toasted bread and
bruléed Gruyère cheese

MAIN COURSE

STEAK-FRITES

10 oz prime butcher's cut 4 9

6 oz prime tenderloin filet 5 4

served with peppercorn sauce au poivre and
hand-cut fries

DUCK LEG CONFIT 3 6

slow-cooked Moulard duck leg with
cherry gastrique, crispy potatoes and
dressed greens

NORTH ATLANTIC HALIBUT 4 8

pan-roasted center-cut halibut loin
with white beans, roasted fennel and
tomato beurre blanc

DUROC PORK TENDERLOIN 3 5

pan-roasted heritage pork tenderloin with
cauliflower purée with roasted cauliflower,
wine-macerated figs and pork and fig jus

MOULES-FRITES 3 7

Prince Edward Island mussels steamed in
Chardonnay, garlic, butter and smoked tomato,
with hand-cut fries for dipping

SWEET

CRÈME BRÛLÉE 1 2

Madagascar vanilla custard under a crackling
caramelized sugar top

CHOCOLATE MOUSSE 1 3

decadent dark chocolate mousse with sea
salt and meringue

FRENCH TOAST BREAD PUDDING 1 5

custard-soaked brioche served with
vanilla cream, Luxardo cherries and
warm chocolate sauce

EXTRAS

POMMES FRITES 9

hand-cut fries, served with house-made aioli

BREAD SERVICE 6

bread for two, cultured butter and
Maldon sea salt