

May 10th to May 16th 2012

-Lunch Specials -

Appetizers

Hudson Valley Moulard Duck Foie Gras Terrine, Brioche Toast and Cassis Sauce - **\$13.95**

Assorted French Cheese Plate – *as appetizer or dessert* - **\$11.50**

Baked Seasonal Oysters “Chaumière” with Fresh Ginger, Sautéed Spinach and Hazelnuts - **\$12.95**

Emmenthal Cheese Soufflé - **\$11**

Arrugula & Baby Spinach in Brick Dough Tulipe, Haricot Vert, Dried Cranberries, Walnuts & Faro, Warm Goat

Cheese Crostini, Walnut Oil Vinaigrette - **\$8.95**

Charcuterie Board: La Quercia® Prosciutto, House Made Goose Rillettes, Chef Pâté, Dry Salami,

Cornichons and Green Olives - **\$11**

Smoked Trout Filet, Honey Mustard Dressing, Red Cole Slaw, Chopped Onions, Capers & Toast- **\$10**

Fresh Green Asparagus Vinaigrette - **\$8.75**

Entrées

Braised Boeuf Bourguignon, Mushrooms, Pearl Onions, Carrots, Roasted Potatoes & Lardons - **\$18.25**

Sautéed Soft Shell Crab, Lemon Butter, Fine Herbs & Veal Jus- **\$18.95**

Braised Veal Short Ribs Tomato & Garlic, Served with Linguini - **\$18.75**

Seared Grouper Filet, Tian Of Vegetable Provençal, Sweet & Sour Red Slaw,

Lemon Butter & Basil Emulsion -**\$18.95**

Catch of the day: **Market Price**

Vegetarian Dish of the Day -**\$18.95**

-Dinner Specials -

Appetizers

Hudson Valley Moulard Duck Foie Gras Terrine, Brioche Toast and Cassis Sauce - **\$14.95**

Assorted French Cheese Plate – *as appetizer or dessert* - **\$11.50**

Baked Seasonal Oysters “Chaumière” with Fresh Ginger, Sautéed Spinach and Hazelnuts - **\$13.95**

Emmenthal Cheese Soufflé - **\$11**

Arrugula & Baby Spinach in Brick Dough Tulipe, Haricot Vert, Dried Cranberries, Walnuts & Faro, Warm Goat

Cheese Crostini, Walnut Oil Vinaigrette -**\$8.95**

Charcuterie Board: La Quercia® Prosciutto, House Made Goose Rillettes, Chef Pâté, Dry Salami,

Cornichons and Green Olives - **\$12**

Smoked Trout Filet, Honey Mustard Dressing, Red Cole Slaw, Chopped Onions, Capers & Toast -**\$11**

Fresh Green Asparagus Vinaigrette - **\$8.95**

Entrées

Braised Boeuf Bourguignon, Mushrooms, Pearl Onions, Carrots, Roasted Potatoes & Lardons - **\$24.50**

Roulade of Boneless Rabbit Saddle, Shitake, Swiss Chard & Old-Fashion Mustard Sauce - **\$26.50**

Seared Bronzino Filet, Tian Provençal, Sweet & Sour Red Slaw, Lemon Butter & Basil Emulsion - **\$28.75**

Fresh Sautéed Soft Shell Crabs, Lemon Butter, Fine Herbs, Veal Jus - **\$32.50**

Roasted Dodine of Pheasant, Sauteed Wild Mushrooms, Sweet & Sour Raspberry Vinegar Sauce- **\$28.75**

Vegetarian Dish of the Day -**\$19.95**

Tian of Vegetables Provençal, Compote of Sweet & Sour Red Slaw, Glazed Baby Carrots, Wild Mushrooms