



## DÎNER

*Les Préparations Classiques ~ Executive Chef, Daniel Tyrell*

### APÉRITIF

**FRENCH ONION SOUP** . . . . . \$ 9.00  
*Three Onion, Gruyère*

**LOBSTER BISQUE** . . . . . \$ 15.00  
*Crème Entire, Poached Lobster, Armagnac*

**BUTTER LETTUCE SALAD** . . . . . \$ 13.00  
*Red Globe Grapes, Orin Green Apples, Spiced Walnuts, Roquefort, Walnut Vinaigrette*

**JERSEY TOMATO & BURRATA** . . \$ 12.00  
*Frisée, Balsamic Reduction, Grilled Baguette*

### SECOND

**ROASTED BABY BEETS** . . . . . \$ 16.00  
*Petite Arugula Sylvestra, Cypress Grove Humboldt Fog, Truffle Dijon Vinaigrette*

**CLASSIC CAESAR SALAD** . . . . . \$ 16.00  
*Crispy Romaine Hearts, Cream Dressing, Grana Padano, Brioche Croutons*

**LE COBB SALAD** . . . . . \$ 16.00  
*Grilled Chicken, Baby Iceberg, Tomato, Smoked Bacon, Red Onion, Farm Egg, Bleu Cheese, Avocado, Goat Cheese Vinaigrette*

**ARTICHOKE CROSTINI** . . . . . \$ 16.00  
*Humboldt Fog, Truffle Aioli, Herb, Local Goat Cheese*

**CHARCUTERIE & CHEESE** . . . . . \$ 18.00  
*Chef's Selection, Accoutrements*

**MOULES** . . . . . \$ 17.00  
*Mussels, Pernod Broth, Hay Stack Potatoes, Chervil, Herbs de Province Aioli*

### PLAT PRINCIPAL

**LANCASTER FARMS CHICKEN** . . . . . \$ 28.00  
*Wilted Greens, Whipped Potatoes*

**MAINE DAY BOAT SCALLOPS** . . . . . \$ 32.00  
*Asparagus, Edamame, English Peas, Cipollini Onions, Morel*

**DUCK A L'ORANGE** . . . . . \$ 36.00  
*Pan Roasted & Leg Confit, Fondant Potatoes, Chef's Vegetables, Blood Orange Sauce*

**WILD SCOTTISH SALMON** . . . . . \$ 26.00  
*Jicama, Apple & Cabbage Slaw, Spicy Bastille BBQ Glaze, Corn Bread*

**NEW YORK STRIP** . . . . . \$ 37.00  
*Kennett Square Mushrooms, Bleu Roquefort, Port Wine Demi*

**MARSEILLE BOUILLABASE** . . . . . \$ 34.00  
*Lobster Broth, Mussels, Clams, White Fish, Prawns, Lobster*

**PAPPARDELLE LES LEGUMES** . . . . . \$ 26.00  
*Vegetable Julien, Heirloom Tomato Broth, Crème, Grana Padano*

## SPÉCIALITÉ DE LA MAISON

### STEAK FRITES

*Our tender hanger steak is seared at an extraordinarily high temperature, with shallot and béarnaise aioli, accompanied by a crispy stack of pommes frites.*

*C'est Magnifique!*

🌿 \$ 27.00 🌿

**SIDES** . . . . . \$ 7.00  
*Jicama, Apple & Cabbage Slaw, Sautéed Kennet Square Mushrooms, Brussels Sprouts with Lardons, Whipped Potatoes*



*qualité, liberté, amusé!*

