

## Soups & Starters

French Onion Gratinee	\$6
Potato, Leek & Chevre Bisque	\$6
Soup du Jour	\$6
Prince Edward Island Mussels Steamed in White Wine with Blue Cheese, Merguez & Cream with Horseradish Aioli & Herbed Croutons	\$8
Baked Louisiana Oyster Gratinee with Creamed Spinach, Goat Cheese, Tasso & Pernod	\$9
Frog Legs Povençal: Frog Legs Sautéed with Roma Tomatoes, Fennel, Capers, Fresh Basil & White Wine	\$8
Pain Perdu with Lamb Confit, Exotic Mushrooms, Dried Pears & Poire William Demi-Glace	\$9
Exotic Mushroom & Marscapone Ragout over Grilled Sundried Tomato Polenta	\$7
Pheasant Sausage en Croute with Legumes & Two Mustards	\$8
Assorted Domestic & Imported Cheeses with Accoutrements	Market Price

## Salads

Walnut, Scallion & Lavender Crusted Goat Cheese on Mixed Baby Field Greens with Cranberry Vinaigrette	\$7
Belgian Endive with Apples, Blue Cheese, Walnuts & Lemon-Dijon Vinaigrette	\$7
Yellowfin Tuna Confit on Baby Spinach with Haricot Vert, Hard Boiled Egg, Caperberries & Shaved Red Onion with Nicoise Olive Vinaigrette	\$9
Parisian Bistro Crudite Salad Plate: Selections Change Daily	\$8
Hearts of Romaine with Apple-Smoked Bacon, Herbed Croutons, & Blue Cheese Buttermilk Dressing	\$7
Wilted Baby Spinach & Frisee with Duck Confit, Dried Apricots, Blue Cheese, Hazelnuts & Bacon Sherry Vinaigrette	\$9

## Entrées

Gulf Shrimp Sautéed with Sun-Dried Mango & Curry	\$20
Caribbean Bouillabaisse with Lime & Cayenne	\$19
Nut Granola Encrusted Atlantic Salmon with a Walnut Meuniere Sauce	\$17
Fish of the Day	Market Price
Sautéed Medallions of Pork Tenderloin with Exotic Mushrooms, Hazelnuts, Green Peppercorns & Madeira Demi-Glace	\$18
Sautéed Domestic Lamb T-Bone with Exotic Mushrooms and Diane Sauce	\$24
Oven Roasted Double Cut Pork Rib Chop with a Louisiana Oyster Cornbread Dressing & a Pearl Onion, Leek & Guinness Demi Glace	\$22
Braised Mississippi Rabbit Leg Quarter with Roasted Red Peppers, Merguez, Sherry & Paprika	\$18
Roasted Maple Leaf Farms Duck Breast & Braised Leg Quarter with a Port & Dried Bing Cherry Reduction	\$21
Beef Bourguignonne: Beef Braised in Red Wine with Pearl Onions, Crimini Mushrooms & Apple Smoked Bacon	\$18
Child's Plate du Jour	\$10