

## Hors D'oeuvres

<i>tartare de thon</i>	13
<i>our signature tuna tartare, grilled bread</i>	
<i>moules à la Normande et frites</i>	13
<i>PEI mussels steamed with white wine, leeks, cream &amp; applewood-smoked bacon with duck fat frites</i>	
<i>escargot bourguignon</i>	9
<i>snails in garlic butter</i>	
<i>foie gras mousse</i>	13
<i>served with bread &amp; a house compote</i>	
<i>steak tartare</i>	15
<i>our signature steak tartare, grilled bread</i>	
<i>pétoncles</i>	20
<i>seared scallops, celery root puree, apple remoulade, endive</i>	
<i>huîtres</i>	3/ea
<i>oysters on the half shell</i>	
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<i>fromages</i>	16/27
<i>Chef's selection of artisanal cheeses, house made compotes and nuts</i>	
<i>charcuterie</i>	17
<i>Chef's selection of house cured meats, served with bread and compotes</i>	



## Soupe & Salades

<i>soupe à l'oignon</i>	11
<i>classic "gratinée" onion soup</i>	
<i>salade de canard confit</i>	13
<i>pulled duck confit, roasted hazelnuts, beets, mesclun &amp; baby arugula, blue cheese dressing</i>	
<i>salade verte</i>	9
<i>bibb lettuce with garden herbs, brioche croutons</i>	
<i>salade roquefort</i>	12
<i>roquefort blue, warm croutons, lardons, arugula, watercress, radicchio, dijon dressing, walnuts</i>	

## Plats Principaux

<i>steak frites</i>	32	<i>gnocchi</i>	21
<i>10oz prime striploin, caramelized shallots, maître d' hôtel butter &amp; frites</i>		<i>gnocchi parisienne, brussel sprouts, chestnuts, gruyere, brown butter &amp; sage</i>	
<i>poulet ballotine</i>	21	<i>flétan</i>	18
<i>chicken ballotine, smoked bacon, briased green cabbage, apples, pommes de terre, truffle jus</i>		<i>pan seared halibut, mussel &amp; anchovy cream, cipollini onions, tarragon, fingerling potatoes,</i>	
<i>canard</i>	27	<i>bistro burger</i>	20
<i>dry aged duck breast, butternut squash puree, baby turnips, potato pallison, red wine jus</i>		<i>dry-aged &amp; house ground brisket. horseradish, arugula, pickled red onion, tomato jam, dijon served with frites</i>	

## Accompaniments

<i>macaroni au gratin</i>	7	<i>frites</i>	7	<i>brocoli grillé</i>	7
<i>classic mac 'n' cheese with a bread crumb gratiné</i>		<i>duck fat, sprinkled with parmesan, truffle aioli</i>		<i>charred broccoli, anchovy cream, almonds, capers, parmesan</i>	