



APPETIZERS

Sunchoke Barigoule with Green Olives and Fried Garlic \$8

Duck Meatballs with Sauce Bigarade, Zucchini and Spinach \$13

Salmon Rilletes with Sunny Side Duck Egg, Crispy Onions and Celery \$11

Salad of Frisée, and Watercress with Vinaigrette, Radishes, Blue Cheese, and Croutons \$8

Crispy Pork Belly with Cherry Tomatoes, Persillade and Radish \$10

Agnolotti - Fromage Blanc filled Fresh Pasta with Corn, Basil and Parmesan Crisp \$12

ENTREES

Bouillabaisse of Halibut, Mussels and Shrimp on Potato Pavé \$27

Steak Frites* - Grilled Hanger with Frites, Brandy Jus, Frisée, and Watercress \$28

Duck Confit with French Gnocchi, Leeks, and Red Wine Jus \$25

Parmesan Risotto with Confit Tomatoes, Peas, and Saffron \$20

Braised Rabbit Socca with Zucchini, Oyster Mushroom, Tomme, and Spinach \$25

Grilled Lamb Noisette "Navarin" with Sunchoke,
Fennel, Kalamata Olive, and Crispy Onions \$28

LOCAL CHEESES

Blythedale Brie served warm with Baguette, Strawberries and Black Pepper \$8

Bayley Hazen Blue with West End Honey and Baguette Toast \$8

Fiddlehead Tomme with Apples, Jam, and Baguette Toast \$8

DESSERTS

Enna Chocolate Souffle with Vanilla Crème Anglaise \$10
(25 minute cooking time - please preorder)

Cardamom Crème Brûlée with Blueberries and Lemon Zest \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness