

## FRUITS DE MER

<b>*Hûîtres</b> oysters \$20.00 ½ doz.	<b>Moules</b> mussels \$7.00 1 doz.
<b>Crevettes</b> shrimp \$19.00	<b>Demi-Homard</b> ½ lobster market price
<b>*Palourdes</b> clams \$1.95 ea.	<b>Crabe</b> crab market price

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$70.00

**\*Grand Plateau**  
1 lobster, 16 oysters, 4 shrimp,  
8 clams, 10 mussels, seasonal crab,  
special selection  
\$118.00

**\*Caviar d'Esturgeon**  
California Sterling white sturgeon caviar  
with toasted brioche & crème fraîche  
\$85.00 (1 oz.)

## SALADES

**Laitue**  
bibb lettuce & garden herbs  
with house vinaigrette  
\$11.50

**Salade Maraîchère au Chèvre Chaud**  
mixed greens, warm goat cheese  
& herbes de Provence  
with red wine vinaigrette  
\$13.25

**Salade de Cresson  
et d'Endives au Roquefort**  
watercress-endive salad,  
Roquefort & walnuts with walnut vinaigrette  
\$13.25

**\*Salade Lyonnaise**  
escarole, frisée, bacon lardons,  
poached egg & bacon vinaigrette  
with Palladin croûtons  
\$14.75

## \* FROMAGE DU JOUR

selection of cow, sheep or goat  
artisanal cheese,  
served with seasonal garnishes  
& pecan-raisin crackers  
\$9.75 ea.  
3pc. (tasting portion) \$17.00

## HORS-D'OEUVRES

**Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$17.75

**Pâté de Campagne**  
country style pâté with watercress, cornichons & radishes  
\$14.75

**Confit de Canard**  
crispy duck leg confit, pearl barley, sweet carrots,  
fava beans, beech mushrooms & duck jus  
\$17.00

**Soupe à l'Oignon**  
caramelized sweet onions  
with beef jus, country bread & comté cheese  
\$11.50

**Oeufs Mimosa**  
4 deviled eggs  
\$5.50

**\*Foie Gras Sauté**  
seared foie gras du jour  
\$28.50

**En Jar**  
foie gras served with toasted baguette  
\$28.50

## PLATS PRINCIPAUX

**\*Steak Frites**  
pan-seared flat iron caramelized shallots &  
maître d'hôtel butter served with French fries  
\$37.50

**\*Steak Bouchon**  
pan-seared eye of the rib & sauce Béarnaise,  
served with French fries  
\$59.00

**\*Croque Madame**  
grilled ham & cheese sandwich on brioche,  
fried egg & sauce Mornay served with French fries  
\$18.95

**Moules au Safran**  
Maine bouchot mussels steamed with white wine,  
Dijon mustard & saffron, served with French fries  
\$28.75

**Truite Amandine**  
sautéed Idaho rainbow trout  
with haricots verts, toasted almonds & beurre noisette  
\$28.75

**Pâtes du Jour**  
fresh hand-made pasta  
market price

## LES ACCOMPAGNEMENTS

**Pommes Frites**  
French Fries  
\$8.00  
with truffle \$18.00

**Épinards**  
sautéed spinach  
\$9.00