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22502



## Le Diner

### Les Hors d'Oeuvres Froids

SEAFOOD SEVICHE	5.50	MELON AND PROSCIUTTO	4.25
<i>Fresh seafood marinated in lemon and herbs placed on a bed of spinach noodles</i>		<i>Choice of melon in season</i>	
MUSSELS VINAIGRETTE	3.25	PATE DE CAMPAGNE	4.50
<i>Fresh, steamed mussels with a vinaigrette dressing</i>		<i>With cornichons and moutarde de meaux</i>	
		SPINACH SALAD	3.25
		<i>With our house dressing</i>	

### Les Hors d'Oeuvres Chauds

ESCARGOTS A LA BOURGUIGNONNE	4.50	ARTICHOKE BOTTOMS "FERDINANDS"	4.75
<i>One half dozen, in garlic butter</i>		<i>Stuffed with crabmeat served with sauce hollandaise</i>	
BAKED OYSTERS ROCKEFELLER	5.00	SAUSAGE AND SPINACH RISOLÉ	4.25
<i>Fresh select oysters placed on a bed of spinach, seasoned with nutmeg and Pernod baked with Mornay and Gruyere cheese</i>		<i>A blend of sweet sausage, spinach and ricotta cheese folded in puffed pastry and baked, served with a mustard sauce</i>	

### Les Potages

FRENCH ONION SOUP GRATINÉE	3.00	POTAGE DU JOUR	2.00
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All prices subject to 5% Mass. meal tax

## Les Entrees

RACK OF LAMB	17.95	ENTRECOTE OF SIRLOIN	15.95
<i>Fresh domestic rack seasoned with rosemary and Dijon mustard served with a bearnaise sauce</i>		<i>Served with sauce bearnaise or sauce bordelaise</i>	
POULET BOMBAY	10.95	INDIVIDUAL BEEF WELLINGTON	15.95
<i>Sauteed boneless breast of chicken served with a mild curry sauce</i>		<i>Filet mignon in pastry crust with duxelles and pate served with sauce bordelaise</i>	
COQUILLES NICOISE	14.95	LINGUINE MILLEFIORE	12.95
<i>Fresh scallops sauteed in Chablis, lemon, butter and garlic; simmered with scallions, mushrooms and tomatoes</i>		<i>Pasta with fresh whitefish and shellfish in a tomato base sauce</i>	
SHRIMP PARISIENNE	15.95	SOLE MEUNIERE	10.95
<i>Gulf shrimp sauteed with butter, lemon and garlic. Flambéd in brandy, then simmered with mushrooms, green peppers and tomatoes</i>		<i>Sauteed in lemon butter</i>	
CANARD ROTI "PICASSO"	12.95	POULET SAUTE DANIELLE	12.95
<i>Roast duck with an apricot sauce topped with fresh strawberries</i>		<i>Boneless breast of chicken sauteed with white seedless grapes, orange sections and champagne</i>	
VEAL FORESTIERE	15.95	VEAL OSCAR	15.95
<i>Escallopes of veal sauteed with cream, brandy and Swiss Morrels</i>		<i>Veal scallop with fresh asparagus, crabmeat and sauce bearnaise</i>	
		VEAL PICCATA	14.95
		<i>Scallops of tender veal sauteed in lemon butter</i>	
		FILET MIGNON BEARNAISE	16.95

All entrees are served with our house tossed salad, fresh baked bread and butter



