appetizers $15.00

Sweetbreads  
artichokes sautéed with cumin, mixed greens

Heirloom Tomato Salad  
sherry vinaigrette

Pot de Harengs  
smoked herring fillets, warm potato salad

Foie Gras $6 supp.  
terrine, toasted country bread

Vegetable Hors d’Œuvres Plate  
leeks vinaigrette, celeriac rémoulade,  
green lentil salad

Boston Lettuce Salad  
served whole with french dressing

Artichoke  
mustard vinaigrette

Fresh Mackerel  
white wine and vinegar dressing

Smoked Salmon  
parmentier blinis, salmon roe and crème fraîche

in season

Fresh Wild Mushrooms $21.00

Baked Duck Egg and chanterelles, in a cocotte
Cassolette of porcini, persillade, with a slice of  
seared foie gras
Omelet, black trumpets
Risotto, mixed wild mushrooms

classic appetizers $15.00

Vichyssoise Frappée  
Julienne of summer truffle

Chilled Gazpacho  
lobster and vegetable tartare with basil

Cavaillon Melon  
prosciutto

Quenelles de Brochet (main course: $32.00)  
lobster sauce  
(please allow 15 minutes for preparation)

classic entrées $34.00

Maine Lobster  
grilled, coral and sea salt butter

Céteaux (Small Dover Sole)  
meunière or amandine

Steak Tartare  
prepared à la minute

Tournedos Rossini $10 supp.  
filet mignon, foie gras, truffle ...  
the one and only

“Dumonet”

Jean-Louis Dumonet  
Maitre Cuisinier de France
meat $34.00

- Rack of Lamb persillade
- Veal Cheeks baby carrots, orange jus
- Dry-aged New York Steak for two shallot confit
- Dry-aged Beef Rib Eye au poivre
- Organic Farm-raised Chicken roasted with spring herb bouquet
- Rack of Veal grilled chop, roasted garlic cloves, pan juices

fish $34.00

- Langoustines $10 supp. lightly roasted, yukon gold potato gnocchi, parmesan emulsion
- Halibut poached, tarragon hollandaise sauce
- Pacific Salmon escalope, light sorrel butter cream
- Dover Sole $10 supp. oven-braised with champagne, grilled or sautéed
- American Red Snapper bouillabaisse jus
- Skate Wing poached, with lemon and caper brown butter

plats du jour $34.00

traditional homey dishes

- Monday Leg of Lamb confit
- Tuesday Calf's liver à la lyonnaise
- Wednesday Veal shank, bell peppers
- Thursday Rabbit, mustard sauce
- Friday Chaudrée saintongeaise
- Saturday & Sunday Pot au feu

sides

One side included with entrée. Additional sides $8

- Ragout of roasted spring vegetables
- Yukon gold potato mousseline
- Hand-cut french fries
- Gratin dauphinois
- Young peas en casserole
- Steamed or creamed spinach leaves
- Steamed or sautéed green asparagus
- Ratatouille
- Cassolette of green du puy lentils
- Buttered fresh tagliatelle
- Vichy carrots