C’est Magnifique!
(You’ve found the crème de la crème of French restaurants.)

Entrée, Soupe et Salade – Appetizers, Soups and Salads

Duo de Foie Gras et Poitrine de Canard Fumé
Combo of Foie Gras Terrine and Smoked Duck Breast
Celery Root and Pear Salad, Dates, Toasted Brioche

Escargots Bourguignonne
Garlic-herb Butter

Onion Soup au Gratin
Gruyère Cheese, Brandy

Roquefort – Frisée Salad
Roquefort Crumbles, Roasted Pancetta, Dried Figs, Candied Walnuts,
Lemon-mustard Vinaigrette

Cover Charge of $20 Per Person Applies

If you have any type of food allergy, please advise your Waiter before ordering.
Les Viandes, Poissons et Volailles – Meats, Seafood and Poultry

Fillet of Atlantic Salmon
Sautéed Swiss Chard, Morel Mushroom Cream Sauce

Grilled Beef Tenderloin au Poivre
Portobello Mushrooms, Blue Cheese Potato Gratin, Green Peppercorn Demi-glace

Foie Gras Stuffed Chicken Breast Périgourdine
Crushed Potatoes, Asparagus Tips, Truffle Sauce

Desserts

Vanilla Crème Brûlée
Berry Basket, Sablé Cookie

Chocolate Napoleon
Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

Cover Charge of $20 Per Person Applies

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