PATISSERIE—DESSERTS

VANILLA CRÈME BRULÉE
   Berry Basket, Sablè Cookie

CHOCOLATE NAPOLÉON
   Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

CLASSIC WARM APPLE TATIN
   Caramelized Walnut Cream

CARAMEL, VANILLA AND LEMON PROFITEROLES

CHOCOLATE FONDUE FOR TWO
   Golden Pineapple, Bananas, Strawberries

ICE CREAM ASSORTED FLAVORS
   A SAMPLING OF CAMEMBERT, GOAT CHEESE, ROQUEFORT AND MUNSTER CHEESE

DIGESTIF—AFTER DINNER DRINKS

Available by the glass. Please consult your Server for other premium brands.

PORT WINES
   $6.75
   SANDEMONS
   FOUNDER'S RESERVE

COGNACS

   COURVOISIER, V.S.
      $6.25
   COURVOISIER, V.S.O.P.
      $6.75
   RÉMY MARTIN, V.S.O.P.
      $7.75
   RÉMY MARTIN, X.O.
      $15.00

LIQUEURS
   $6.25

   AMARETTO DI SARONNO
   B & B
   BAILEY'S IRISH CREAM
   CHAMBORD
   COINTREAU
   DRAMBUIE
   GRAND MARNIER
   Kahlúa

YOUR CHECK MAY REFLECT APPLICABLE VAT FOR CERTAIN PORTS OR ITINERARIES.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
**SIGNATURE DRINKS**

**CHAMPAGNE COCKTAILS**

**FRENCH 75**  
Bombay Sapphire, Lemon Juice, Sugar Syrup, Sparkling Wine  
$8.75

**KIR ROYALE**  
Creme de Cassis, Sparkling Wine  
$8.25

**FRENCH KISS**  
3 VODKA  
Chambord, Grand Marnier, Pineapple Juice  
$9.75

**POPULAR COCKTAILS**

**CLASSIC SIDE CAR**  
Courvoisier VS, Cointreau, Sugar Syrup, Lemon Juice, Sugar Rim  
$8.75

**ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS**

**LES QUATRE CORNETS**  
Four Savory Filled Cones—Salad Provencal, Duck Confit, Pear, Blue Cheese and Walnut Medley; Smoked Chicken Salad

**ASPÉRAGES GRILLÉES**  
Grilled Asparagus, Shiitake Mushrooms, Orange Hollandaise

**GRATINÉ À L’OIGNON**  
Onion Soup Gratiné, Gruyère Cheese, Brandy

**ESCARGOT BOURGUIGNONNE**  
Escargots, Garlic Herb Butter

**SALADE GOURMANDE**  
Salad of Frisée, Endive, Smoked Duck and Walnuts, Champagne Vinaigrette

**SOUPE AUX QUATRE CHAMPIGNONS**  
Cream of Four Mushroom Soup

**MOULES POULETTE AU PERNOD**  
Steamed Mussels, Pernod, Parsley, Cream

**COQUILLES ST. JACQUES PROVENÇAL**  
Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

**LES VIandes, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY**

**FILET D’ESPADON**  
Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

**FILET DE SAUMON D’ATLANTIC**  
Fillet of Atlantic Salmon, Swiss Chard, Morel Mushroom, Cream Sauce

**BOUILLABAISSE, SOUPE DE POISSONS MEDITERRANÉE**  
Mediterranean Fish Soup “Bouillabaisse Style” Scallops, Snapper, Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

**FILET DE BOEUF GRILLÉ**  
Grilled Beef Tenderloin, Portobello Mushrooms, Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

**FILET DE PORC AU ROMARIN**  
Rosemary Roasted Pork Tenderloin, Glazed Apples, Calvados Cream

**CARRE D’AGNEAU ROTIS**  
Roast Rack of Lamb, Artichokes, Blistered Tomatoes, Zucchini, Green Olive Sauce

**COQ AU VIN**  
Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

**DUO DE CANARD**  
Breast of Duck and Duck Confit, Parisienne Potatoes, French Beans, Madeira Sauce

**NAPOLEON DE LEGUMES**  
Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry, Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

**BISTRO SPECIALS—BISTRO SPECIALS**

**FRUITS DE MER**  
Lobster, Shrimp, Scallops and Fennel in Puff Pastry, Vermouth and Chive Cream

**HOMARD ROTIS AUX BEURRE**  
Butter Roasted Lobster Tail, Artichokes, Château Potatoes

**COTE DE BOEUF POUR DEUX**  
52 oz Premium Golden Angus Rib Eye Steak for Two, Sautéed Wild Mushrooms, Fresh Seasonal Vegetable, Bordelaise Sauce, Béarnaise Sauce, Carved Tableside

$10 PER PERSON SUPPLEMENT FOR THE BISTRO SPECIALS

**SUGGESTED WINE PAIRINGS**

**VIN BLANC—WHITE WINE**

- Pouilly Fuisse, Louis Jadot, Burgundy  
  Glass: $11.25  
  Bottle: $46.00

- Pascal Jolivet Pouilly-Fumé, Loire  
  Glass: $12.00  
  Bottle: $49.00

- Domaine Menard Gaborot  
  Muscadet de Sèvre et Maine “Cuvee Prestige”  
  Glass: $7.75  
  Bottle: $32.00

**VIN ROUGE—RED WINE**

- Barons De Rothschild, Médoc Reserve, Bordeaux  
  Glass: $12.00  
  Bottle: $49.00

- M. Chapoutier Côtes du Rhône “Belleruche”, Rhône  
  Glass: $8.75  
  Bottle: $36.00

**CHAMPAGNE**

- Veuve Clicquot Brut “Yellow Label”  
  Glass: $16.50  
  Bottle: $82.00

- Moët & Chandon “Impérial”  
  Glass: $14.00  
  Bottle: $69.00

**CHEF’S SPECIALTIES**

$20 COVER CHARGE APPLIES

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