

LUNCH

TWO COURSES 26
THREE COURSES 34

MUSHROOM SOUP

whipped crème fraîche

WINTER VEGETABLE SALAD

Tuscan kale, raddichio, Brussel sprout, pickled pearl onion, aged comte cheese, meyer lemon vinaigrette

PÂTÉ DU JOUR

Seasonal pâté, fines herbes salad, toasted sourdough

CAULIFLOWER RISOTTO

brown buttered cauliflower, parmesan cheese

LOUP DE MER

herbes de provence, endive, orange, arugula, almonds

MOULES AU CURRY*

bangs island mussels, indian curry, coconut broth, pommes frites

THE FRENCHIE BURGER

pork belly, roasted tomato compote, raclette cheese, french fries

TARTE AU PAMPLEMOUSSE

grapefruit curd, sablée, meringue

GATEAU MARJOLAINE

Hazelnut dacquoise, praline butter cream, caramel ganache

ICE CREAM & SORBET

chef's daily selection, breton cookies

DINNER

THREE COURSES 42

MUSHROOM SOUP

whipped crème fraîche

WINTER VEGETABLE SALAD

Tuscan kale, raddichio, Brussel sprout, pickled pearl onion, aged comte cheese, meyer lemon vinaigrette

PÂTÉ DU JOUR

Seasonal pâté, fines herbes salad, toasted sourdough

CAULIFLOWER RISOTTO

brown buttered cauliflower, parmesan cheese, garlic chips

LOUP DE MER

leek, celery root, sherry beurre blanc

BRAISED BEEF BOURGUIGNON

carrot, mushroom, pearl onion, potato, bacon lardon

TARTE AU PAMPLEMOUSSE

grapefruit curd, sablée, meringue

GATEAU MARJOLAINE

Hazelnut dacquoise, praline butter cream, caramel ganache

ASSIETTE DE FROMAGES

French & American cheeses, walnut-raisin bread

ICE CREAM & SORBET

chef's daily selection, breton cookies