



PREMIER

Soupe au Pistou / 9

carrot : fennel : French green lentils : English peas : ditalini pasta : Thai basil

Ratatouille / 10

yellow squash : zucchini : Japanese eggplant : garlic : roasted roma tomatoes : basil oil : grilled baguette

French Onion Soup / 12

caramelized Spanish onions : herbed crouton : Manzanilla sherry : gruyere cheese

Escargot / 12

Champagne poached snails : sauce persillade

Salade Lyonnaise / 14

California frisee : bacon lardons : crispy potato : poached egg : sherry vinegar

Charred Belgian Endive Salad / 12

Belgian endive : Forme D'Ambert powder : candied walnuts : basil vinaigrette

Tete de Cochon / 16

garlic : thyme : parsley : sauce gribiche : baby wasabi

PRINCIPAL

Roasted Lancaster Chicken / 18

roasted breast : pommes puree : sautéed haricot vert : jus de poulet

Lapin a la Forestier / 28

braised rabbit leg : forest mushrooms : grape tomatoes : fregula sarda : white wine

Duck Magret / 28

apple chutney : pommes anna : mizuna : jus de canard

Coq Au Vin / 24

braised chicken leg & thigh : pearl onions : celery root puree : garlic : basil : red wine

Bass Provençal / 28

tomatoes : Castlevetrano olives : thai basil : parsley

Braised Lamb Shank / 32

white bean cassoulet : celery : carrots : lamb merguez : natural jus

Burgundy Truffle Pappardelle / X

herb pappardelle : parsley : shaved burgundy truffles

Three Course Prix Fixe / 40

Choose an appetizer, main course, and cheese or dessert

CHEESE CART

Selection of: one / 7 three / 18 five / 30 ten / 60

Our resident Cheesemonger will help guide you through our weekly selection.

Beer and Cheese Flight / 35

four beers and four cheeses

Wine and Cheese Flight / 45

four wines and four cheeses

SWEETS

Red Wine Poached Pear / X

Bichon au Citron / X

Pot au Creme / X

Tart Tropezienne / X