

DINNER

PETITES ASSIETTES

Soup Du Jour <i>Chefs seasonal choice</i>	8
Market Fresh Niçoise <i>Fish of the day, quail egg, French shallots, chardonnay dressing, traditional Niçoise ingredients</i>	12
Beet Salad <i>Chiogga beets, glazed Crottin goat cheese, hazelnut dressing</i>	9
House Cured Trout <i>Red lentils, lemon confit, crêpe chips</i>	11
New York Steak Salad <i>Black Angus sirloin, baby spinach, Granny Smith apple, Maytag Blue cheese</i>	12
Salad Liberté <i>Mixed greens, Champagne dressing, toasted walnuts</i>	9
Tuna Ceviche <i>Yellowfin tuna, lime, chili, coconut</i>	11
Diver Scallops <i>Smoked onion purée, pancetta</i>	14
Blue Point Oysters <i>Three ginger and pastis granite-topped oysters</i>	12
Pork Belly <i>Slow roasted, crispy pork belly, caramelized apples, boudin noir</i>	9
Duck Confit <i>Confit duck leg, fennel carpaccio, Cara Cara orange reduction</i>	12

GRANDES ASSIETTES

Potato Gnocchi (V) <i>Chestnuts, Brussels sprouts, aged Parmesan, wine-flavored butter sauce</i>	16
Short Rib Beef Bourguignon <i>Braised short rib, French shallots, wild mushrooms</i>	21
Coq au Vin "Drumstick" <i>Lancaster chicken simmered in red wine, smoked bacon</i>	18
Bouillabaisse <i>Market fresh seafood, saffron, tarragon-scented broth</i>	22
Atlantic Salmon <i>Puy lentils, gribiche sauce</i>	18
East Coast Lamb Loin <i>Herb-coated roasted lamb, fondant potatoes, ratatouille</i>	25
Striped Sea Bass <i>Savoy cabbage, butternut squash, aged Balsamic vinegar reduction</i>	24
Duck Cassoulet <i>Magret duck breast, Toulouse sausage, white beans ragoût</i>	22
Yukon Gold Boulanger (V) <i>Potato terrine, globe artichoke, mushroom ragoût, chardonnay dressing</i>	18

Accompagnements

Sautéed mushrooms	6
Sautéed spinach	6
Panache of market vegetables	6
Mashed potatoes	6
Sautéed potatoes	6
Potato gnocchi	6

DINNER

TARTINES

(open-faced sandwiches on toasted French country bread)

Piquillo pepper and goat cheese (V)	10
Bresaola, dill pickle and horseradish relish	10
Bayonne ham, Brie, wild arugula	10
Smoked salmon, crab mayonnaise, avocado	10
Truffled Kennet Square mushrooms (V)	10
Rock shrimp, chipotle aioli	13

CHARCUTERIES

Served Individually

Bayonne <i>Acorn-fed black-leg ham from Southwest France</i>	6
Salami Milano <i>Country-style pork sausage from Brianza, Italy</i>	6
Paté de Campagne <i>Country-style duck and chicken paté</i>	6
Bresaola <i>Cured filet mignon from the Italian Alps</i>	6
Chorizo <i>Traditional Spanish spiced pork sausage</i>	6

FROMAGES

Valencay, Berry, France • Goat cheese • Semi-soft <i>Darkened with a dusting of charcoal; fresh, citric taste with a nutty finish</i>	8
Morbier, Franche-Comté, France • Cow's milk • Semi-soft <i>Deep aroma; rich and creamy flavor with a slightly bitter aftertaste</i>	8
Humbolt Fog, Arcata, CA, USA • Goat cheese • Semi-soft <i>Mold-ripened cheese with a central line of edible ash; creamy, light and mildly acidic</i>	7
Caña de Cabra, Molina de Segura, Spain • Goat cheese • Semi-soft <i>Tangy citrus notes balance the rich creaminess</i>	8
Noble Organic Cave Aged Cheddar, Lancaster County, PA, US • Cow's milk • Semi-hard <i>Made of organic, raw milk from grass-fed cows; sharp, tangy, smooth and crumbly</i>	7
Pierre Robert, Normandy, France • Cow's milk • Double cream <i>Soft, rich, decadent double-cream; truly melts in your mouth</i>	9
Brillat Savarin, Normandy, France • Cow's milk • Triple cream <i>Luscious, creamy and faintly sour with a slight sharpness</i>	8
Livarot, Thiers, Normandy, France • Cow's milk • Semi-soft <i>Slightly piquant with rich aroma and full flavor</i>	8
Maytag Blue, Iowa, US • Cow's milk • Blue <i>Crumbly texture and spicy flavor</i>	7

Served with a selection of freshly baked breads, shallot marmalade and quince jelly

DESSERTS

Pear and Almond Dacquoise <i>Caramelized pear, dark chocolate, gelée au poire</i>	11
Brie Cheesecake <i>Strawberry sorbet, cherry compote, walnut crust</i>	8
Vacherin "Liberte" <i>Vanilla ice cream, pink peppercorn meringue, bubbled sugar</i>	10
Assiette Parisienne <i>Selection of petits desserts</i>	8
Chocolate Dôme <i>Salted caramel, praliné, raspberries</i>	12
Tarte Tatin <i>Golden Delicious Apple, caramel, puff pastry</i>	9