

Offered April 1st-10th, 2022

3 Course Menu

\$50 per person

other beverages, tax, and gratuity not included

Choice of Appetizers:

Soupe du Courgette

Summer Squash and Grilled Shrimp with a hint of Curry and Garlic

Salade aux Poires

Mixed Greens, Warm Pears, Roasted Walnut, Blue Cheese & Balsamic Vinaigrette

Tarte à la Tomate et au Fromage

Warm Tomato Tart with Boursin and Goat Cheese Topped with a Truffle Aioli

Steak Tartare

Classic Steak Tartare with Raw Filet Mignon, Capers, Shallots and Pumpnickel Points

Pâté de Chef

House Pate made with Duck, Pheasant, and Chicken Livers

Choice of Entrees:

Porc "En Croûte"

Filet of Pork with Spinach, Goat Cheese and Roasted Red Pepper;
Wrapped with Puff Pastry, Light Reduction Sauce with Garlic

Poitrine de Canette au Framboises

Duck Breast with a Raspberry Demi-Glace Reduction Sauce

Cod "Oscar"

Cod with Asparagus, Lump Crab, Light Lemon Sauce

Filet de Bœuf "En Tranche", Sauce Porto

Sliced Filet of Beef with a Port Wine Demi-glace Finished with a Hint of Horseradish

Legumes Grillée "Boulangier"

Grilled Vegetables with Boursin and Goat Cheeses in a Pastry Turnover

Choice of Desserts:

Sorbet Du Jour

Chef's Choice

Tarte aux Pomme

Apple "Tulip" Tarte
with Vanilla Ice Cream

Grand

Marnier Soufflé

Choices from our Regular Menu

Sole de Douvres a L'Oseille Add \$11.00

Dover Sole with a Classic Sorrel Sauce

Cote de Veau aux Champignons Sauvage sauce Madere Add \$16.00

Veal chop with a wild mushroom Madeira Cream Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Les Boissons

Kir Royal 12.00

Sparkling White Wine ~ Crème de Cassis

French Seventy-Five 13.00

*Beefeater Gin ~ Lime Juice ~ Simple Syrup ~
Sparkling White Wine*

French Martini 15.00

*Vodka ~ Chambord ~ Pineapple Juice ~ Sparkling
Wine*

Barrel Aged Manhattan 14.00

*Buffalo Trace Bourbon ~ Alessio Vermouth ~ Gran
Classico & Orange Bitters*

Newport Sour 13.00

*Newport Craft Seafog Whiskey ~ Lemon Juice ~
Simple Syrup ~ Red Wine Float*

Queen Anne's Revenge 13.00

*Thomas Tew Rum ~ Black Tea ~ Lemon Juice ~
Simple Syrup*

Whites by the Glass

SPARKLING/CHAMPAGNE

Veuve du Vernay, Loire	9.50
Charles de Cazanove, Brut, Champagne	16.00

CHARDONNAY

Les Setilles, Olivier Leflaive, Burgundy	18.00
Osso Anna, Napa	13.25
Macon-Charnay, Manciai Poncet, Burgundy	12.00

SAUVIGNON BLANC

Sancerre, Réserve Durand, Loire Valley	12.50
Drylands, Marlborough, New Zealand	11.25

PINOT GRIGIO

Pinot Grigio, St. Michael-Eppan "Suditrol", Italy	10.50
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OTHER WHITES

Riesling, Heinz Eifel, Mosel-Saar-Ruwer	8.75
Vidal Blanc, Sakonnet, RI	8.25

ROSÉ

Le Poussin Rose, S. Lichine, France	9.00
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Whites by the Half Bottle

CHAMPAGNE

Veuve Cliquot Ponsardin, Brut, Champagne	72.00
Charles de Cazanove, Grand Cru Rose Brut, Champagne	42.00

CHARDONNAY

Pouilly-Fuissé, JJ Vincent	40.00
Cakebread, Napa	54.00
Steele Cuvée, California	30.00

SAUVIGNON BLANC

Sancerre, Pascal Jolivet	34.00
Merry Edwards, RR Valley	52.00

OTHER WHITES

Riesling, Trimbach	31.00
Pinot Grigio, Santa Margherita	32.00

Reds by the Glass

PINOT NOIR

La Crema, Sonoma Coast, California	14.50
Meiomi, 3 Counties, California	11.50

MERLOT

Rodney Strong, Sonoma County	9.75
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CABERNET SAUVIGNON

Wente, Southern Hills CA	10.50
McNab, Ridge Winery, Mendocino	14.50

ZINFANDEL

Edmeades, Mendocino County	9.75
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BORDEAUX

Les Hauts de Trintaudon, Medoc, Bordeaux	11.00
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RHONE STYLE

Two Mountain Winery, Humble Roots Estate	13.00
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Reds by the Half Bottle

PINOT NOIR

Steele, Carneros	30.00
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MERLOT

Duckhorn, Napa	52.00
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CABERNET

Frog's Leap, Napa	52.00
Stag's Leap Artemis	65.00

ZINFANDEL

Grgich Hills, Napa	38.00
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MERITAGE/BORDEAUX

St. Emilion, Ch. Haut-Segottes	43.00
Pessac-Leognon, L'Esprit de Chevalier	36.00

RHONE STYLE

Gigondas Domaine, Gour de Chaulé, Rhone	35.00
Domaine Grand Veneur Châteauneuf du Pape	58.00