CUISINE

Snacks & Starters

Gougères (6/12) $12/20
Gruyère cheese puffs, a specialty from Burgundy, France
Vegetarian

Grilled Cheese sandwich $18
House-made brioche and aged Comté cheese

Steak Tartare $32
5oz 'Irish Nature' raw filet mignon minced with capers, shallots, olive oil, Worcestershire sauce, blend of herbs & spices & egg yolk

Cheese selection $35
A variety of 4 cheeses, sourdough & fig jam, Vegetarian

Lambs in a blanket (8) $29
Merguez and mustard wrapped in puff pastry w/ spicy tomato sauce

Nibble Sampler $23
Large pitted olives & sweet rye whiskey roasted Brazil nuts, Parmiggiano Regiano Vegetarian

Guaca-Bites (5) $27
Guacamole-filled gougères puffs
Vegetarian

Shrimp Cocktail (3) $32
Jumbo size served with spicy sauce

Smoked Salmon $32
Lightly smoked Nova style Atlantic -
Crème fraiche, capers, lemon, dill, toasted brioche

Spanish Octopus $29
Served warm and sliced, on a bed of arugula, Spanish paprika

Foie Gras $35
Cognac-cured in-house, onion relish, brioche

Jamón Ibérico de Bellota $30
2 ounces of thinly sliced Spanish bliss

Caviar Kaluga amber $126 (1 oz/30g)
served with brioche and sour cream

Spread Trio $27
Guacamole, Baba Ganoush & Hummus served with sourdough, Vegan

Entrees

Lamb Chops (4) $32
Rosemary oil marinated, Asparagus purée

Filet Mignon $35
7oz 'Irish Nature' Filet, pan seared & oven roasted over asparagus 'Two ways', side of green peppercorn sauce

Sliders $28
Duo of ground sirloin patties, secret sauce, oven-roasted tomatoes in a hearty bun

Short Rib $26
Red wine braised short rib with roasted fingerlings potatoes

Beef Bao $21 (3)
Steamed bun filled with red wine braised short rib & radish julienne

Grilled Salmon $32
Wild King Salmon
Asparagus and roasted potatoes, side of green peppercorn sauce

Desserts

Valrhona Chocolate Cake $14
Warm molten center; served with crème anglaise

Crème Brûlée $14
Rich vanilla custard w/ caramelized sugar top, two 2-ounce servings

Cheesecake $17
Classic recipe with a touch of anise

Madeleines (20) $28
Mini Madeleines freshly baked to share

Panna Cotta $4
Dulce de leche and red berry coulis

Side

Bread $5
Sourdough from Frenchette bakery

*Please note: consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If you are unsure of your risk, please consult your physician. We are not a nut free establishment. If you have any food allergy, please notify your server.