

## 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 (5) \$32**

*Extra Colossal served with spicy sauce*

#### **Smoked Salmon \$32**

*Lightly smoked Nova style Atlantic -  
Crème fraîche, 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)**

**\$49 (0.4 oz/12g)**

*served with brioche and sour cream*

#### **Spread Duo \$18**

*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**

*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.