

DINNER MENU



James Porter
CHEF

David Bowman
SOUS CHEF

HORS D'OEUVRE

Escargots en Croûte
garlic, herbs, pernod and butter
8

Moules Maison*
mussels, vermouth, thyme
9

Foie Gras*
*toasted brioche, caramelized apples
pickled grapes*
12

Coquille Saint-Jacques
*sea scallops, mushrooms,
brandy, herb gratin*
8

Steak Tartare*
*angus beef, banyuls vinegar, fried
egg yolk and crispy pommes*
9

Assiette de Fromages
*selection of imported cheeses with
accoutrements
roquefort
port salut
double crème brie
gruyere*
13

PLATS PRINCIPAUX

Coq Au Vin
*red wine braised chicken
lardons, mushrooms, onions
fondant potato*
16

Saumon Cuit au Four
*roasted salmon, lobster nage,
jumbo asparagus, tomato confit*
18

Porc Roti*
*pork chop, roasted butternut
squash, apple chutney,
cider gastrique*
18

Steak Frites*
*pan seared flat iron steak
pomme frites, maitre d' butter*
19

Epaule d'Agneau*
*roasted lamb, bone marrow jus,
horseradish pomme puree*
19

Bouillabaisse Pour Deux
*mussels, clams, prawns,
scallops, whitefish
saffron and fennel broth*
39

* Eating raw or undercooked meat, poultry,
eggs or seafood may pose a health risk

SOUPES & SALADES

Soupe à l'onion
*caramelized onions, sherry, mustard
and gruyere cheese*
6

Salade Maison
*crispy chevre, candied walnuts,
peppery greens and roasted shallot
vinaigrette*
7

LES DESSERTS

Soufflé a la Vanille
grand marnier anglaise
8

Crème Brulée au Chocolat
6

Poire Pochée au Porto
*port poached pear, crème fraiche,
port syrup*
6

BEVERAGES

French Press
locally roasted espresso coffee
4

Cappuccino et Espresso
3

Tea
two leaves and a bud
3

21% GRATUITY ADDED TO PARTIES OF 6 OR MORE

HOURS

BRUNCH
10am to 2pm
Sat & Sun

LUNCH
11am to 2pm
Mon - Fri

DINNER
5pm to 10pm
Daily

STAFF MEAL
10pm to Midnight
Thu - Sat