



## Three Course Prix Fixe Menu \$65 : starter + main course + dessert

### STARTER

<b>French onion soupe</b>	french onion soup, caramelized onions, madeira, croutons, gruyere cheese	14
<b>Salade Composé</b>	greens, cucumbers, grapes, gorgonzola, raspberries, blackberry , pecans, shallot vinaigrette	14
<b>Red beet &amp; arugula salad</b>	goat cheese, toasted almonds, currants, strawberry vinaigrette	14
<b>Chouchou Mussels</b>	garlic, shallot, , lemon, cream, white wine broth	16
<b>Mussels chorizo</b>	sauteed mussels with chorizo, harissa, spicy coconut	16
<b>Escargots gratines a l'ail</b>	snails, garlic, parsley, shallots, butter, breadcrumbs	15
<b>Tuna Tartare</b>	Honey sambal, soy, green onion, avocado ,Cucumber, wonton chips	19
<b>Crab salad</b>	lump crab meat fresh avocado, chives cream mixed green salad	17
<b>Charcuterie platter</b>	Three cheeses, pate, rosette de Lyon, chorizo, accompaniments	20

### ENTREE

<b>Crevettes flambees au pastis</b>	shrimp asparagus, creamy risotto, Pastis flambé	33
<b>Salmon</b>	Spinach, corn risotto, truffle vinaigrette	36
<b>Lobster Ravioli</b>	lobster, parmesan, basil, creamy tomato sauce	38
<b>Duck Leg Confit Wellington</b>	Truffle mashed potatoes broccolini port wine sauce	37
<b>Cassoulet</b>	garlic sausage, duck confit, cannellini beans, Toulouse sausage	39
<b>Filet De Boeuf Charolais</b>	8 oz filet mignon, Truffle Mashed Potatoes , broccolini, pepper, corn sauce,	43
<b>Rack of Lamb</b>	squash, cauliflower, leak puree madeira wine sauce,	43
<b>Boeuf Bourguignon</b>	braised short ribs, mushrooms, bacon, onions, carrots, puree, Burgundy sauce	39
<b>Le Sage</b>	Chicken Breast, potato leak puree, mushroom, broccolini ,marsala jus	30
<b>Mushroom Souffle</b>	French green beans, toasted almonds, gruyere, mustard sauce	30
<b>Raviolis aux champignons</b>	portobello & crimini mushrooms raviolis, ricotta, parmesan, truffle cream	30

### Dessert

Vanilla Crème Brulée / Chocolate mousse / Opera cake

Molten Chocolate Cake / lemon Sorbet / Mango panna cotta

### Sides

<b>Truffle mashed potatoes / French fries</b>	10
<b>French fries toasted with parmesan, herbs, truffle oil</b>	12
<b>Spiced rubbed roasted cauliflower and butternut squash</b>	10
<b>Sauteed leeks and brussel sprouts, garlic Aleppo pepper</b>	10
<b>Broccolini, crispy bacon bits, garlic, evoo</b>	11
<b>Sauteed spinach, garlic, chili flakes, evoo</b>	10



## Desserts

<b>Brioche and French pudding</b>	with raisins and bourbon whiskey sauce vanilla ice cream	<b>12</b>
<b>Opera cake</b>	coffee, almond butter cream, dark chocolate ganache	<b>12</b>
<b>Vanilla Crème Brulée</b>	French classic custard with vanilla bean	<b>11</b>
<b>Molten Chocolate Cake</b>	with vanilla ice cream	<b>14</b>
<b>Mango panna cotta</b>	buttermilk cream, mango sauce	<b>11</b>
<b>Chocolate mousse</b>	rich and creamy chocolate mousse	<b>11</b>
<b>French Vanilla ice cream</b>	artisanal French vanilla ice cream,	<b>10</b>
<b>lemon Sorbet</b>	artisanal lemon sorbet	<b>10</b>

## Dessert wines by the glass

<b>Sauternes Grand-Jaugu 2018</b>	<b>13</b>
<b>Muscat de St Jean de Minervois 2019</b>	<b>11</b>
<b>Pommeau de Normandie Père Jules</b>	<b>13</b>

## Port wines by the glass

<b>Dow's Fine Ruby</b>	<b>10</b>
<b>Warre's Warrior Reserve</b>	<b>11</b>
<b>Sanderman Late Bottle Vintage</b>	<b>16</b>
<b>Ramos Pinto Tawny 10 year</b>	<b>13</b>

## Coffee

<b>Single Espresso</b>	<b>4</b>
<b>House Coffee</b>	<b>4</b>
<b>Double Espresso</b>	<b>5</b>
<b>Capuccino/ Latte</b>	<b>5</b>
<b>TEA</b>	<b>5</b>

## Cold Beverages

<b>Sparkling orange soda/ lemonade</b>	<b>5</b>
<b>Coke, Diet Coke, Sprite</b>	<b>4</b>
<b>Shirley Temple</b>	<b>6</b>
<b>French Sperling water St Geron</b>	<b>9</b>



## Beers & Cider

Guinness	<i>extra stout</i>	8	Lagunitas	<i>IPA</i>	8
Stella	<i>pilsner</i>	8	Amstel light	<i>lager</i>	8
Fat Tire	<i>amber ale</i>	8			
Clausthaler	<i>non-alcoholic</i>	7	Apple Cider Le père Jules	<i>hard cider</i>	10

## Aperitif

Kir Vin Blanc ( <i>white wine and cassis syrup</i> )	13	White Port Warre's	10
Kir Royal Cassis ( <i>sparkling wine &amp; cassis syrup</i> )	13	Kir Bellini ( <i>sparkling wine &amp; peach puree</i> )	12

## Champagne / Sparkling

			glass	bottle
Grandial, Blanc de Blancs Brut N.V	France	<i>Sparkling Brut</i>	14	54
Canard-Duchene, Cuvee Leonie Champagne Brut N.V	France	<i>Champagne Brut</i>	17	68
Baron de Seillac, Grande Cuvee, Brignoles N.V Rose	France	<i>Sparkling Rose</i>	13	52
Charles de Cazanove, Tradition, Champagne Brut N.V Rose	France			78

## Rose

Domaine de Vetriccie 2021	<i>corsican grapes</i>	<i>Corsica</i>	13	49
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## White

			glass	bottle
Bourgogne Larochette, Chaintre 2021	<i>chardonnay</i>	<i>Burgundy</i>	18	68
Montagny 1 <sup>er</sup> Cru, Les Jardins, Feuillat-Juillot 2020	<i>chardonnay</i>	<i>Burgundy</i>		72
Meursault, Les Pellans, J-M Boillot 2021	<i>chardonnay</i>	<i>Burgundy</i>		98
Rive Sud Sélections, Fruitage, Pays d'Oc 2021	<i>chardonnay</i>	<i>Languedoc</i>		39
Josh Cellars, Russian River 2022	<i>chardonnay</i>	<i>California</i>	12	48
Flowers Chardonnay, Sonoma Coast 2022	<i>chardonnay</i>	<i>California</i>		86
Pouilly-Fume, Nicolas Gaudry 2020	<i>sauvignon blanc</i>	<i>Loire France</i>		74
Sancerre, Domaine Jean-Jacques Auchère 2022	<i>sauvignon blanc</i>	<i>Loire France</i>	18	72
La Villaudiere, Jean-Marie Reverdy & fils 2021	<i>sauvignon blanc</i>	<i>Loire France</i>		46
Benziger family winery 2021	<i>sauvignon blanc</i>	<i>North Coast</i>	13	52
Omen origins, American Canyon 2022	<i>sauvignon blanc</i>	<i>California</i>		48
Kuranui, Marlborough 2022	<i>sauvignon blanc</i>	<i>New Zealand</i>		42
Muscadet Sevre et Maine, Dom. de la Fessardiere 2020	<i>melon de bourgogne</i>	<i>Loire France</i>	13	50

## Red

			glass	bottle
St-Emilion, Grand Cru, Les Cadrans de Lassegue 2020	<i>merlot, cab franc</i>	<i>Bordeaux</i>	19	72
Pomerol Château Bonalgue 2015	<i>merlot, cab franc</i>	<i>Bordeaux</i>		96
Pessac-Leognan, La Reserve de Malartic 2018	<i>merlot, cab sauvignon</i>	<i>Bordeaux</i>		78
Bordeaux, Barton & Guestier, Cuvee Rambaud 2022	<i>cab sauv, merlot</i>	<i>Bordeaux</i>	14	56
Chinon "Le Grand Bouqueteau" Coudray 2019	<i>cab franc</i>	<i>Loire valley</i>		68
Roth Estate, Alexander Valley 2021	<i>cab sauv, merlot</i>	<i>Alexander Valley</i>	17	68
Margaux, Château la Gurgue 2017	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		84
Saint-Estephe, Château Lilian Ladouys 2019	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		76
Heritage De Le Boscq Saint-Estephe 2019	<i>cab sauv, merlot</i>	<i>Bordeaux</i>		65
Arrogant frog, Sud de France 2018	<i>cab sauv, merlot</i>	<i>Languedoc</i>	13	52
Lancaster Estate, Winemaker's Cuvee 2018	<i>cab sauv, merlot</i>	<i>Alexander Valley</i>		150
Shale Oak Zinfandel 2017	<i>zinfandel</i>	<i>Paso Robles</i>	13	52
Vinus, Jean-Claude Mas Reserve 2021	<i>malbec</i>	<i>Languedoc</i>		52
Givry 1 <sup>er</sup> cru en veau, Domaine Masse 2020	<i>pinot noir</i>	<i>Burgundy</i>		83
Bourgogne Domaine J-L Maldant 2021	<i>pinot noir</i>	<i>Burgundy</i>	16	64
Nuits-Saint-Georges, Domaine Faiveley 2019	<i>pinot noir</i>	<i>Burgundy</i>		106
Corton Grand Cru, Les Hautes Mourottes, Ravaut 2012	<i>pinot noir</i>	<i>Burgundy</i>		134
Rive Sud Sélections, fruitage, 2022	<i>pinot noir</i>	<i>Languedoc</i>	13	52
The Five Russians, Natasha's Pinot Noir 2020	<i>pinot noir</i>	<i>Sonoma County</i>		63
Flowers Pinot Noir, Sonoma Coast 2022	<i>pinot noir</i>	<i>Sonoma Coast</i>		88
Omen, Alex Remy, Rogue Valley 2021	<i>pinot noir</i>	<i>Oregon</i>		60
Lincourt, Rancho Santa Rosa, Santa Rita Hills 2018	<i>pinot noir</i>	<i>Santa Barbara</i>		74
Cotes Du Rhone, Nature, famille Perrin 2019	GSM	<i>Rhone Valley</i>	14	56
Chateauneuf-du-Pape, Chante Cigale 2019	GSM	<i>Rhone Valley</i>		82
Chateauneuf-du-Pape, Château de Beaucastel 2021	GSM	<i>Rhone Valley</i>		156