

VIN AU VERRE / BY THE GLASS

Sparkling & Champagne

Baron de Seillac Rosé, FR

13GL / 52BTL

101 Albert Baron 'Les Dames de Greenwich, FR

21GL / 105BTL

Rosé

201 Ultimat 'UP' Provence, FR 2021

14GL / 56BTL

203 Le Fat Poodle, Provence, FR 2021

11GL / 44BTL

Vins Blanc

110 S. Blanc, Sancerre, Franck Millet, Loire, FR

16GL / 64BTL

129 S. Blanc, La Porte des ducs, Loire, FR

12GL / 48BTL

128 Pinot Grigio, Stemmari, ITA

10GL / 40BTL

114 Chardonnay, Caillou Blanc, Bourgogne FR

15GL / 60BTL

130 Chardonnay, Joseph Carr, CA

14GL / 56BTL

127 Riesling, Ruhlmann, Alsace, FR

11.50GL / 46BTL

Vins Rouge

209 Grenache, Ch. St. Cosme 'Little James' CDR

FR 13.50GL / 54BTL

218 Malbec, Dom. Paul Mas, Languedoc, FR

12GL / 48BTL

246 Cab/Merlot, Le Penguin 'Reserve'

St. Emilion Bordeaux FR

15GL / 60BTL

230 Pinot Noir, Dom. Brunet, Languedoc, FR

13GL / 52BTL

260 Pinot Noir, Pali Wine Co. Sonoma Coast,

CA 12GL / 48BTL

270 Cab Sauvignon, Ranch 32, Monterrey, CA

14GL / 56BTL

A PARTAGER / TO SHARE

Foie Gras Terrine 26

Toast, Mustard, Onion Jam

Rillettes de Saumon 19

Smoked & Poached Salmon Spread, Toast

Assiette de Charcuterie 27

An assortment of meats & our house-made pate

Assiette de Fromage 3/\$20, 5/\$26

Chef's daily cheese selections

POUR COMMENCER / TO START

Salade Frisee aux Lardons 16

Poached Egg, Neuskie Bacon

Salade d'endive 16.50

Roquefort, white balsamic, candied walnuts

Coeur de Laitue 15

Boston Bibb, radish, vinaigrette

Classic Caesar Salad 15.50

Chopped Romaine, parmesan, garlic, white anchovies

Poireaux Vinaigrette 17

Braised Leeks, dijon shallot vinaigrette

Tartare de Thon** 20

Sushi Grade Tuna Tartare, Avocado, Lime

Le Crab Cake 21

Breaded Fresh Lump Crab, Tartare Sauce

Carpaccio de Boeuf** 19

Beef Carpaccio, Arugula, Parmesan

Escargots de Bourgogne 16

Garlic butter, puffy pastry

Raviolis aux Champignons Sauvages 17

Pea Shoots, wild mushrooms, sage, parmesan

Scallops Crudo 19

Thinly sliced scallops, red peppers, mint, citrus

Pâté de Campagne 'Alsacien' 16

Chef's country Pate, Baby cornichons

We are committed to sourcing only the finest local and organic ingredients. Some dishes only available seasonally. **Thoroughly cooking all seafood and meats reduces the risk of food borne illness 04/20/2022

Plats Principaux

POISSONS...ETC

Moules Frites 'Le Pingouin'

App/17, Main 25

Mussels

Marinière w/ shallots, garlic, thyme, white wine
or

Saffron w/ shallots, white wine, light cream

Coquilles Saint-Jacques** 38

Pan Seared Fresh Scallops, Celery root puree
Crumbled chorizo

Saumon grillé 35

Asparagus, Citrus emulsion

Poisson du Jour M/P

Freshly caught, expertly cooked!

Bouillabaisse 36

la Classique!

Vivaneau Rouge Sauce Vierge 37

Crispy Red Snapper, Sauce vierge, wild
quinoa

Truite Amandine 31

Pan Roasted Trout, Almonds, Brown Butter
Haricot Vert, fingerling potatoes

Raviolis aux Champignons Sauvages 28

Pea Shoots, wild mushrooms, sage, parmesan

VIANDES

Poulet 'Cajun' 29

Roasted Cajun Chicken Breast, Beurre Blanc
Pommes frites

Magret de Canard 34

Crispy Duck Breast, Potato Galette
Blueberry & Green Peppercorn Sauce

Côtes de Veau 42

Grilled Veal Loin, Asparagus, Maitake mushrooms
Gremolata

Tartare de Boeuf** 32

Grass fed Organic Beef tenderloin, Toast, Frisee

Poulet Roti 29

Herb marinated all-natural roasted chicken
warm corn salad, jus

Filet au Poivre 39

Grilled Grass fed Organic Filet Mignon, Roasted
Pee-wee Potatoes, Organic Peppercorn Sauce

Steak Frites 'Bearnaise' 31

Painted Hills Farms Hangar Steak, Crispy Shallots
Bearnaise Pommes Frites

Carre d'Agneau 46

Grilled Lamb Chops, Chermoula (Coriander, cumin
mint, cilantro, lemon zest, garlic, chick peas

les plats d'accompagnement 8.50

Pommes Frites

Pommes Puree

Sautéed Spinach

Green Peas, Lardons & Fried Egg

Haricots Vert

Truffle Fries

Roasted Asparagus