

WINE LIST

BY THE GLASS

Maison Gilles	GL \$ 13/Btl \$ 45	Unique Pinot Noir	GL \$ 13/Btl \$ 45
Bourgogne 2015, Chardonnay		2018, Loire France	
Chateau	GL \$ 11/Btl \$ 43	Graverly Ford	GL \$ 13/Btl \$ 45
Ste. Michelle Gewurztraminer		Cabernet Sauvignon 2017,	
2017 Columbia Valley US		Central Valley CA	
Leira Pondal	GL \$ 11/Btl \$ 43	Chateau Donissan	GL \$ 13/Btl \$ 45
Albariño 2017 Rias Baixas		Listrac-Medoc 2012, Bordeaux	
Bertaud Belieu Rose	GL \$ 11/Btl \$ 43		
2017, Cotes de Provence			

SPARKLING & CHAMPAGNE

Segura Viuda Brut Cava (Half Btl)	\$19	Bonnaire Blanc de Blanc Grand Cru	\$ 87
Laurent Perrier Brut (Half Btl)	\$45	Möet & Chandon Brut Imperial	\$ 95
Valdobbiadene Proseco Superiore	\$ 42	Veuve Cliquot Brut	\$ 115
Grandin Rose Loire France	\$ 47	Laurent Perrier Demi Sec	\$ 120
Pierre Sparr Alsace France	\$ 55	Veuve Cliquot Rose Rose	\$ 135
Pommery Brut	\$69	Laurent Perrier Brut Rose	\$ 152

WHITES

Sebastiani Chardonnay 2015 North Coast CA	\$32	Muscatel Sevre et Maine 2018 Sur Lie France	\$52
Aligote Bourgogne 2016, Domaine Gilles	\$ 35	Castello Banfi, Fontanelle Chardonnay 2017 Toscana Italy	\$ 55
Babich Sauvignon Blanc 2018, New Zealand	\$ 37	Savary Chablis 2016 France	\$ 60
Loosen Bros Riesling 2018 Germany	\$38	Louro Godello 2019 Valdeorras, Spain	\$ 60
Bocelli Pinot Grigio 2017 Venice Italy	\$ 42	Pascal Jolivet, Sancerre 2018	\$ 72
Lagar da Condesa Albariño 2018, Rias Baixas, Spain	\$ 42		

REDS

Amiral Dubroca Bordeaux 2018	\$ 34	Abel Mendoza Jarrarte 2015, Rioja Spain	\$ 58
Côtes du Rhône Heritage 2017, Ogier	\$ 40	Mendel Malbec 2015, Mendoza, Argentina	\$ 60
Garzon Tannat Reserva 2018 Uruguay	\$ 40	Antidoto Ribera Del Duero 2016, Soria, Spain	\$ 60
Angry Bunch Zinfandel 2016, Lodi CA	\$ 43	Bruno Colin Pinot Noir 2016, Bourgogne, France	\$ 65
San Felice D.O.C.G. Chianti Clasico 2017, Tuscany, Italy	\$ 45	Charles Krug Cabernet Sauvignon 2017, Napa Valley CA	\$ 85
Grifoldi Declara Predicat Priorat 2014, Spain	\$ 45	Petit Manou 2012, Medoc Bordeaux, France	\$ 85
Domaine de la Chanteleuserie Irene Cabernet Franc 2018 France	\$ 57	Tondonia Reserva 2007, Rioja	\$ 87
Barda Pinot Noir 2019 Patagonia	\$ 52	Chateau La Vieille Cure Fronsac 2016, France	\$ 89
Beaujolais Village Nouveau 2020, Chateau de Verennes	\$ 53	Domaine Giraud 2017, Chateauneuf Du Pape Rhone, France	\$ 98
Les Sables D'Arene 2017, Domaine Giraud, Cote Du Rhône	\$ 58	Chateau Sansonnet 2015, Saint Emilion Grand Cru, Bordeaux, France	\$ 115

DESSERT

Muscat Beaume de Venisse Paul Jaboulet Aine	Glass \$ 11
Tokaji Aszu Hetszolo 3 Puttonyos 2004	Glass \$ 15
Sauternes 2018 Le Tertre du Lys D'Or	Glass \$ 16
Six Grapes Grahams Port	Glass \$ 11
Tawny Ferreira	Glass \$ 13

APPETIZERS

Soup of the Day	\$ 9
French Onion Soup Gratiné Gruyère Cheese	\$ 10
Quiche of the Day Mesclun Salad on the side	\$ 10
Escargot Parsley Garlic Butter Sauce	\$ 8
Caramelized Pears and Goat Cheese Mesclun Salad With Roasted Walnuts and Dill Vinaigrette	\$ 12
Beef tartar Shallots, Mustard, Chives, Parsley, Cornichons, slightly spiced with Sriracha,	\$ 15
Pan Seared Shrimps (5) Parsley Garlic Butter, Sun dried Tomato Aioli, Mesclun Salad	\$14
Assiette Campagnarde Cheese Duo, Niçoise Olives, Prosciutto, Saucisson Sec, Cornichons	18
<i>Add Terrine of the Day \$ 25</i>	
Terrine of the Day Dijon Mustard, Cornichons, Toasts	Prices Vary

SIDES

Mashed Potatoes	\$ 6
Potatoes Parmentiere	\$ 7 Cream, Rosemary, Garlic, Add Gruyère Cheese Gratiné \$ 9
Baked Asparagus, tomato confit	\$8
Basmati Rice w. Fresh Herbs	\$ 6
Sautee Potatoes with Shallots, Bacon and Chives	\$9
Mesclun Salad with cherry tomatoes and Dill Vinaigrette	\$6

***Bread is served with the appetizer; extra orders will be charged \$1.00**

CONSUMING RAW OR PARTIALLY COOKED FOOD COULD BE HAZARDOUS TO YOUR HEALTH

Please Inform Your Server as well as the manager on duty of any allergies

MAIN COURSE

Coq au Vin Chicken (legs and thighs) in Wine Reduction Stew with Bacon, Mushrooms, Carrots, Pearl Onions, Mashed Potatoes side	\$ 23
Grilled Chicken Breast Creamy Dijon Mustard Sauce, Sautéed Potatoes with Shallots and Bacon	\$ 18
Salmon Steak Creamy Dill Sauce, Side of Baked Asparagus with tomato confit	\$ 26
Pork Medallions stuffed with Granny Smith Apple and Rosemary , Carrot Purée, side of Potatoes parmentiere with cream, rosemary and garlic	\$ 27
Cod Filet over a Shiitake Mushrooms Ragout, Green Bean Foam and a side of Fresh Herb Rice	\$ 28
Risotto Forestière Wild Mushrooms, Aged Parmesan Cheese and Roasted Walnuts * Vegetable base	\$ 24
Pork Risotto Asparagus, Shiitake Mushroom, Fresh Herbs, Creamy Aged Parmesan Cheese	\$ 28
Shrimp Risotto Caramelized Fennel, Cherry Tomatoes, Lemon and a Saffron Foam	\$ 26
Honey Roasted Duck Breast Blood Orange and Wine Reduction Sauce, side of Potatoes Parmentier with Cream, Rosemary, Garlic	\$ 28
Bouillabaisse Fish and Shellfish Stew in a Fumé Lobster base with an Anise Flavored Broth	\$ 32
Grilled Beef Filet Tenderloin Fourme D'Ambert Butter, Shimeji Mushrooms, Pearl Onions and Port Gastrique Sauce, Sautéed Potatoes , Shallots and Bacon on the side	\$ 38

DESSERTS

Sorbet of the Day	\$ 9
Crêpe Suzette Orange Butter Sauce and Grand Marnier	\$ 14
Crème Brûlée of the Day	\$ 10
Warm Thin Crust Apple Tart Apricot Glaze , Almond Paste and Vanilla Ice Cream	\$ 12
Dark Chocolate Mousse perfumed with Rum Barrilito ***	\$ 11
Soufflé of the Day	\$ 14

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