

June 15-16th

Accepting Reservations
6:00-8:00 pm



hors d'œuvres

MOULES À LA CRÈME

Mussels in Saffron Cream Sauce
Burnt Shallot, Cilantro Microgreens

\$18

TARTE AU FROMAGE BLEU

Baked Bleu Cheese Tart
Apple, Pancetta, Onion, Tupelo
Honey, Black Truffle

\$15

les plats principaux

each entree is served with salade d'été: baby chard, arugula, kale, green onion,
peaches, bacon, feta, pecans, balsamic vinaigrette

RED SNAPPER À LA PÊCHE

Seared Red Snapper, Chili Lime Glaze, Peach Salsa

Served with Broccolini

\$28

RAVIOLES DE VEAU

Black Truffle Ravioli, Stuffed with Veal and Pancetta

Heirloom Tomato Scampi, Mozzarella Ciliegine

\$28

TERRE ET MER

Charred Angus Ribeye, Bernaise Sauce, Fried Oysters

Served with Smoked Gouda Gnocchi, Sugar Snap Peas

\$30

Dessert

CHEESECAKE AU CRÈME ORANGE

Orange Dreamsicle Cheesecake (Sized to Share)

\$12