

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

June 15-16th

Accepting Reservations
6:00-8:00 pm

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

