



Choices from our Regional Menus are:

All Dinners Finish with Crisp Greens/Vinaigrette, & Cheese

LE MENU BRETON

Citrus Seared Salmon \$19

Atlantic Salmon Seared with Citrus Zest, served with Haricot Verts, over Wild Rice, and a Citrus Nage

Prosciutto Poulet Brochette \$19

(Prosciutto Stuffed Chicken)

Skinless Chicken Breast wrapped around Prosciutto, basted with Anchovy Butter, served with Double Butter Pasta and Wilted Spinach

LE MENU PROVENCAL

Lavender Roasted Chicken \$18

Fresh Lavender Blossoms, Thyme, Garlic, and Shallot Roasted Chicken served with Haricot Verts and Garlic Mashed Potato

Boeuf a la Mode \$19

(Slow Roasted Pot Roast)

Beef Roast with Garlic, Red Wine and Vegetables and Garlic Mashed Potato

LE MENU PARISIEN

Trites Aux Noisettes \$19

(Trout with Hazelnuts)

Fresh Rainbow Trout Sautéed with Hazelnuts and Brown Butter, Truffled Risotto & Asparagus

Boeuf au Poivre \$21

(Steak with Pepper Sauce)

Flat Iron Steak with a Creamy Brandy and Peppercorn Sauce, Potato Leek Gratin and Haricot Vert

LE MENU NORMAND

Pork Roulade \$18

Pork Loin Stuffed with Sautéed Spinach, Bacon, and Mushrooms served with Potato Leek Gratin, Brussels Sprouts and a Caper Mustard Sauce

Prosciutto Wrapped Monkfish \$19

Fresh Atlantic Monkfish wrapped in Italian Prosciutto and served over a Summer Vegetable Hash with Corn Broth

APPETIZERS • APERITIF
3:00PM til Close



Bicyclette

Café & Wine

CHEESES:

Served with French bread

- House made Boursin Style Cheese** \$9
- Baked Brie en Croute** with Fresh Fruits & Pepper Jelly \$8
- Imported & Domestic Cheeses** \$9
- Warm Goat Cheese Fondue** with Artichokes \$9

ASSORTED TARTINE:

One Plate with two of each of the following: \$9

- Goat Cheese, Caramelized Onion, Fresh Basil**
- Roast Red Pepper & Pesto**
- Sundried Tomato & Olive**
- Prosciutto & Roast Garlic**

SOUPS:

- French Onion en Croute** \$6
- Soup du Jour** \$5

SALADS:

- Rotisserie Chicken** \$10
with Field Greens, Tomato, Cucumber, Shredded Carrots, & Lemon Vinaigrette
- Strawberry Salad** \$9
Mixed Greens with Mandarin Oranges, Strawberries, Spiced Walnuts, Croutons, and Balsamic Vinaigrette
- Tomato Carpaccio** \$9
House Grown Heirloom Tomatoes, Mixed Greens, Prosciutto Crisps, Balsamic Reduction, and Garlic infused oil

PISSALADIERE: French Pizza

- Olives, Onion, Anchovies & Tomato** \$10
- Portabello, Roast Red Pepper & Garlic** \$10
- Rosemary Chicken, Onion, Garlic, Lemon Zest, Cheese** \$10
- Trois Fromages (3 Cheeses), Asiago, Swiss & Cheddar** \$10

GRILLED PANINI:

Served with Kettle Chips or Fresh Fruit

- Tuscan Bread, Roast Red Peppers, Portabello, & Asiago** \$8
- French Bread, Ham, Turkey, Applewood Bacon, Lettuce, Tomato, Red Onion, & White Cheddar** \$7
- Rosemary Focaccia, Herbed Goat Cheese, Roast Beef, & Tomatoes** \$7
- Three Cheese Fougasse, Rotisserie Chicken, Asiago, Red Onion, & Roasted Red Peppers** \$9

SAVORY PASTRIES

- Ham & Asiago** \$8
- Spinach, Fennel, & Ricotta** \$7
- Portabello & Roast Pepper** \$8

