

} PLATS PRINCIPAUX }

FRUITS DE MER

Grand Plateau

1 lobster, 16 oysters, 8 shrimp,
8 clams, 9 mussels, seasonal crab,
special selection
\$110.00

Petit Plateau

1/2 lobster, 9 oysters, 3 shrimp,
3 clams, 6 mussels
\$65.00

Huîtres

oysters
\$18.00/1/2 doz

Moules

mussels
\$7.00/1 doz

Crevettes

shrimp
\$19.00/1/2 doz

Demi-Homard

1/2 lobster
market price

Palourdes

clams
\$1.95/piece

Crabe

crab
market price

SALADES

Salade Maraîchère au Chèvre Chaud

mixed greens with red wine vinaigrette,
warm goat cheese & herbes de Provence
\$10.75

Salade de Cresson et d'Endives au Roquefort, Pommes et Noix

watercress & endive salad with Roquefort,
fuji apples, toasted walnuts
& walnut vinaigrette
\$12.50

Poireaux en Vinaigrette et Oeufs Mimosa

chilled leeks, piquillo peppers,
eggs mimosa & red wine vinaigrette
\$11.50

Laitue

bibb lettuce with garden herbs
\$10.50

Salade de Betteraves et Poires

marinated beet & poached pear salad
with toasted hazelnuts, garden mâche
& sherry vinaigrette
\$12.50

Frisée aux Lardons et Oeuf Poché

frisée salad with lardons, poached egg,
bacon vinaigrette & toasted brioche
\$13.50

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Gigot d'Agneau

roasted leg of lamb with Swiss chard,
pommes boulangère & lamb jus
\$32.50

Steak Frites

pan-seared prime flatiron
served with maître d'hôtel butter & French fries
\$34.50

Poulet Rôti Grand-Mère

roasted chicken with fingerling potatoes, button mushrooms,
lardons, pearl onions & winter savory jus
\$25.75

Boudin Noir

blood sausage with potato purée & caramelized apples
\$26.50

Plat de Côtes de Bœuf

red wine braised beef short ribs with caramelized Savoy cabbage,
glazed sweet carrots, parsnips & jus de bœuf
\$34.50

Saumon Poêlé

sautéed Scottish salmon served with
French green lentils, matignon of root vegetables,
young leeks & sauce Bordelaise
\$31.00

Truite aux Amandes

pan-roasted trout with haricots verts,
almonds & beurre noisette
\$27.50

Thon Confit à la Niçoise

confit of big eye tuna with pole beans, fingerling
potatoes, bibb lettuce, hard boiled egg & radish
\$31.50

Moules au Safran

Maine bouchot mussels steamed
with white wine, mustard & saffron
served with French fries
\$28.50

Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of vegetables
& beurre noisette
\$25.75

Croque Madame

grilled ham & cheese sandwich on brioche,
fried egg & mornay sauce
served with French fries
\$17.95

CAVIAR

California Sterling White Sturgeon

with toasted brioche
& crème fraîche
\$135.00
(50 gr.)

HORS-D'OEUVRES

Terrine de Foie Gras de Canard

served with toasted baguette
\$48.50
(5 oz.)

Soupe à l'Oignon

\$9.75

Assiette de Charcuterie

served with pickled vegetables,
Dijon mustard & petite baguette
\$15.50

Soupe du Jour

\$9.00

Olives

marinated olives
\$6.50

Quiche du Jour

\$13.50

Beignets de Brandade de Morue

cod brandade with
tomato confit & fried sage
\$14.50

Pâté de Campagne

country style pâté with watercress,
cornichons & radishes
\$13.50

Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons
\$16.75

Confit de Canard

duck leg confit with Brussels sprouts
& whole grain mustard sauce
\$14.50

FROMAGES

(Served with honeycomb)

Pleasant Ridge Reserve

cow's milk

Tomme de Fedou

sheep's milk

Fourme d'Ambert

cow's milk

St. Maure

goat's milk

Red Hawk

cow's milk

Andante Dairy

Pastoral

goat's milk

\$9.75 ea.

3 pc (tasting portion) \$15.25

DESSERTS

Profiteroles

vanilla ice cream
& chocolate sauce
\$9.50

Tarte au Citron

lemon tart
\$9.50

Pot de Crème

infused custard
\$9.00

Crème Caramel

caramel custard
\$9.00

Crème Glacée/ Sorbet aux Fruits

ice cream/sorbet
\$5.50

Mousse au Chocolat Noir

dark chocolate mousse
\$9.00

Ile Flottante

meringue with vanilla
crème anglaise,
almond & caramel
\$9.00

LES ACCOMPAGNEMENTS

Macaroni au Gratin

macaroni gratin
\$7.50

Champignons des Bois

sautéed
forest mushrooms
\$7.50

Courge

butternut squash
with poached prunes
\$7.50

Choux de Bruxelles

Brussels sprouts with
beurre noisette
\$7.00

Epinards

sautéed spinach
\$7.50

Pommes Frites

French fries
\$7.00

Purée de Pommes de Terre

potato purée
\$7.00

Beverly Hills, California, telephone 310-271-9910

20% Gratuity for parties of 6 or more