

BIENVENUE EN PROVENCE

Le Soleil dans L'Ossiette

Appetizers and Salads

<i>Soupe du Jour</i> 7	<i>Fromages - Assorted Cheese Platter</i> 15
<i>Onion Soup Gratinée, Façon des Halles</i> 7	<i>Manchego, Stilton, Roquefort, Brie, Chèvre</i>
<i>Lobster & Tomato Bisque with Saffron Aioli</i> 7	<i>Salade Bergère</i> 7
<i>Mousse Normande - Pâté with Calvados & Sweet</i>	<i>Mixed Greens with Tomato and Roquefort or Chèvre</i>
<i>Onion Chutney</i> 7	<i>Fall Caprese</i> 8
<i>Escargots Baked in Garlic, Tomato, Herbs & Pastis</i> 8	<i>Roasted Beets, Chèvre and Basil with Roasted Almond Vinaigrette</i>
<i>Escargots Baked in Roquefort</i> 9	<i>Salade de Provence</i> 10
<i>Steamed Mussels Marinière</i> 10	<i>Roasted Tomato, Caramelized Onion, Black Olives and Chèvre</i>
<i>Seared Scallops with Cauliflower Purée and Roasted Beet Velouté</i> 11	<i>served over Mixed Greens with Dijon Vinaigrette</i>
<i>Steak Tartare</i> 11	<i>Spinach and Mint Salad</i> 8
	<i>Chèvre, Lemon Vinaigrette and Candied Pecans</i>

Les Poissons

<i>Papillote de Saumon</i> 24
<i>Filet of Salmon poached in parchment and served with Noisette Hollandaise</i>
<i>Sole Meunière</i> 25
<i>A French Classic: Thin Flounder Filet, Pan Seared and served with Lemon Meunière Sauce</i>
<i>Sole Amandine</i> 27
<i>Like the Sole Meunière, though topped with Toasted Almonds</i>
<i>Saumon a la Plancha</i> 24
<i>Filet of Salmon, seared on the Grill with Walnut-Basil Pesto and Balsamic Glaze</i>
<i>Grilled Swordfish</i> 27
<i>Swordfish Steak with Braised Haricots Verts and a Saffron Beurre Blanc</i>
<i>Quatuor de Fruits de Mer Panaché</i> 29
<i>Chef's selection of four fish</i>

Les Viandes

<i>Tournedos au Sauce Poivre Vert</i> 27
<i>Grilled Filet Mignon served on Toasted Brioche & Sautéed Spinach, topped with Caramelized Shallots</i>
<i>Carré d'Agneau</i> 29
<i>Roasted Rack of Lamb Crusted with Herbs & Mustard served with a Juniper & Red Wine Reduction</i>
<i>Canard a l'Espagnole</i> 24
<i>Pan Seared Duck Breast served with Apple-Calvados Demi Glace</i>
<i>Tagine d'Agneau</i> 23
<i>Middle Eastern Spiced Lamb Tagine with Dates and Raisins, served over Couscous</i>

Végétarien

<i>Jardinière</i> 21
<i>Chef's Vegetarian Selection</i>
<i>Cassoulet Végétarien</i> 23
<i>Slowly stewed Flageolet Beans, Green Lentils and Seasonal Vegetables</i>