

SPECIALITÉS DU JOUR

Table with 2 columns: Day and Speciality. Rows include Monday (Roasted Chicken for Two \$48), Tuesday (Braised Veal Shank \$28), Wednesday (Coq au Vin \$24), Thursday (Roasted Leg of Lamb \$28), Friday (Whole Roasted Fish \$MKT), Saturday (Pork Belly \$26), and Sunday (Côte de Bœuf for Two \$80).

HORS D'OEUVRES

Table with 2 columns: Dish Name and Price. Dishes include Salade Frisée aux Lardons (12), Salade de Tomates (14), Butter Lettuce Salad (9), Roasted Beet Salad (10), MD's Charcuterie Plate (14), Steak Tartare (14/24), Salmon Tartare (10), Crab Cakes (14), Soupe à l'Oignon Gratinée (9), Soupe du Jour (MKT), Tarte Flambée (11), Escargots Persillade (12), Roasted Beef Marrow & Oxtail Jam (14), Mushroom Risotto (14), and Moules Frites (16).

ENTRÉES

Table with 2 columns: Dish Name and Price. Dishes include Bouillabaisse (31), Crispy Skate Grenobloise (25), Local California Halibut (29), Scottish Salmon (25), Maine Diver Scallops (29), Three Cheese Tortelloni (22), Roasted Pork Chop (26), Roasted Free-Range Chicken Breast (24), Braised Lamb Shank (26), Duck Confit (24), Steak Frites (28), Beef Stroganoff (24), Paleron of Beef Bourguignon (25), and The Comme Ça Burger (16).

SIDES

Table with 2 columns: Dish Name and Price. Sides include Pommes Frites (7), Creamed Spinach (7), Haricots Verts, Lardons (7), Légumes de Saison (7), and Macaroni & Cheese Gratinée (12).

FRUITS DE MER

Table with 2 columns: Dish Name and Price. Items include Oysters (1/2 Dozen) (MKT), Oysters (Dozen) (MKT), Shrimp Cocktail (15), Plateau (48), and Grand Plateau (90).

FROM LA FROMAGERIE

Table with 2 columns: Dish Name and Price. Items include Selection of Cheese (3) (15), Selection of Cheese (5) (25), Selection of Fromage (31), Assiette de l'Artisan (35), and a note about 5 special cheeses preferred by our fromagiers.