

## APPETIZERS

### *Salade aux Herbes* \*GF

Locally grown mixed greens with fresh herbs,  
local goat cheese, pine nuts, and dried tomatoes

### *Tartare de Boeuf Terre et Mer*

Beef and oyster tartare, egg yolk, shoestring potatoes

### *Spaetzle l'Alsacienne*

Casserole of spaetzle, salsify, and chestnuts, veal jus

### *Foie Gras du Jour*

Our foie gras preparation of the day

### *Langue d'Oiseau Façon Bordelaise*

Orzo braised in Cabernet, pulled duck,  
creamed brussels sprouts

### *Saumon aux Betteraves*

Beet agrodolce, salmon gravlax, horseradish cream,  
and buckwheat crumble

### *Saint Jacques aux Curry* \*GF

Roasted scallops, cauliflower, pear and mango,  
spiced curry sauce

### *Bisque de Homard* \*GF

Lobster bisque with cognac

*Prix Fixe \$109 per person*

## ENTRÉES

### *Gâteau aux Pois Chiches* \*V

Chickpea cake, zucchini with couscous,  
assorted vegetables

### *Bar Bonne Femme* \*GF

Roasted sea bass with mushrooms,  
Chardonnay and mushroom reduction

### *Risotto de la Mer* \*GF

Roasted scallop, sea bass, and octopus,  
over squid ink risotto

### *Homard Saint-Germain*

Roasted lobster tail, split pea purée, carrot and bacon,  
sauce Genevoise

### *Filet Mignon Acidulé*

Pan roasted beef tenderloin, parsnips, and gnocchi  
Parisienne, reduction of a sauce Choron

### *L'Agneau Provençal* \*GF

Lamb filet with herbs of Provence, Mediterranean  
vegetables, lamb jus

### *Côte de Veau Normande* \*GF

Veal chop crusted with apple, brussels sprouts,  
apple and Calvados reduction

*Chef/ Proprietor: Brian Helleberg*

*Chef de Cuisine: Jose De Brito*

*Sous Chef: Tim Perrow*

## DESSERTS

### *Gâteau de Pistache à l'Américaine*

Pistachio blondie, pistachio ice cream

### *Baba Au Whiskey*

Maple cake soaked in whiskey with Chantilly cream

### *Tarte Tatin au Pommès*

Baked apple tart, salted caramel, and vanilla ice cream

### *Crème Brûlée* \*GF

Vanilla bean custard

### *La Bombe au Chocolat* \*GF

Dark chocolate and raspberry mousse, hot chocolate

## After Dinner Beverages

### *Shenandoah Joe's Brewed Coffee*

Regular or Decaffeinated 5

### *Selection of Artisanal Teas*

Inquire with your server for our current selection 6

\*GF – *Gluten-Free* \*V – *Vegan*.

*Please let your server know of any allergies  
or dietary restrictions.*

*Consuming raw or undercooked meats, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

*Twenty percent gratuity may be added to parties of 6 or more.*

## *SPECIALS*

### *APPETIZERS*

#### *Salade de Fruits de Mer* \*GF

Lobster salad with Marie Rose sauce,  
cucumber and Siberian caviar

#### *Escargot à l'Ail*

Braised escargots, gnocchi Parisienne, garlic and  
sunflower root puree

### *ENTRÉES*

#### *Le Canard à l'Orange* \*GF

Duck breast roasted with spices, beets and butternut  
squash, sauce Bigarade

#### *Trilogie de Boeuf*

Steak tartare, Wagyu steak, and beef short ribs with root  
vegetables, black garlic, and sauce Merlot

### *DESSERTS*

#### *Camembert Normand*

Normandy Camembert served with  
our farmer's mixed greens