



APPETIZERS

Salade aux Herbes *GF

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

Tartare et Salade de Boeuf

Beef tartare with green lentils and marinated steak

Bouillon de Lentille à la Ricotta

Lentil velouté with ricotta dumplings

Foie Gras du Jour

Our foie gras preparation of the day
additional \$15

Langue d'Oiseau Façon Bordelaise

Orzo braised in Cabernet, pulled duck, and creamed brussels sprouts

Saumon aux Betteraves

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

Saint Jacques aux Épices Douces *GF

Roasted scallops with vanilla oil, carrots, hazelnut and fried garlic crumble
additional \$10

Bisque de Homard *GF

Lobster bisque with cognac

Prix Fixe \$109 per person

Wine Pairing \$79



ENTRÉES

Gâteau de Pois Chiches ^{*V}

Chickpea cake, couscous with zucchini, assorted vegetables

Bar Comme Chez-Maxim

Roasted sea bass, julienned vegetables, bisque Billi Bi

Risotto de la Mer ^{*GF}

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

Homard à la Courge

Roasted lobster tail, brown butter and butternut purée,
reduction of Gamay and lobster demi-glace

Filet Mignon à la Sauce Champignon

Beef tenderloin, mushroom ragout, Cognac sauce,
anchovy relish

Chevrenil au Cacao

Venison filet, spiced poached pear, root vegetables,
chocolate and huckleberry sauce

Travers de Boeuf

Short ribs, Maitake mushrooms and salsify, butternut
purée, sauce Cabernet Sauvignon

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 aux Pommes

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

Spaetzle l'Alsacienne

Casserole of spaetzle, salsify, and chestnuts, veal jus

ENTREES

Le Canard à l'Orange *GF

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

Côte de Veau Normande *GF

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

Trilogie de Boeuf

A trio of beef with short rib, wagyu steak, and steak tartare, Porcini and root vegetables puree, sauce Bordelaise
additional \$15

DESSERT

Camembert Normand

Normandy Camembert served with our farmer's mixed greens