



## 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* <sup>\*V</sup>

Chickpea cake, couscous with zucchini, assorted vegetables

### *Bar Comme Chez-Maxim*

Roasted sea bass, julienned vegetables, bisque Billi Bi

### *Risotto de la Mer* <sup>\*GF</sup>

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

#### *Carpaccio de Chevreuil*

Venison carpaccio, pork jowl vinaigrette,  
balsamic pearls and smoked olive oil

#### *Homard à la Thermidor*

Gratin of spinach and lobster,  
lobster roe bechamel and parmesan

#### *Huître et Boeuf en Tartar*

Beef and oyster tartare on the half shell,  
shrimp crackers and shellfish mayonnaise

#### *Pomme de Terre Farci au Caviar*

Potatoes stuffed with mashed potato and  
golden Ossetra caviar, chive and oyster beurre blanc  
*additional \$20*

### ENTREES

#### *Filet de Sole aux Nouilles et Godiveau de St Jacques*

Dover sole glazed in a mussel beurre blanc,  
tagliatelle and scallop boudin  
*additional \$15*

#### *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