



APPETIZERS

Salade aux Herbes *GF

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

Raviole d'Escargot aux Moules

Surf and turf on an escargot raviolo,
mussels and spring garlic velouté

Farandole de Légumes de Nos Paysans

Assortment of our farmer's vegetables ~
raw, slightly cooked, pickled

Foie Gras du Jour

Our foie gras preparation of the day
additional \$15

Cassolette de Spaetzle aux Légumes due Printemps

Spaetzle dumplings and spring vegetable fricassee,
mushrooms and black truffle butter

Risotto de Betterave au Roquefort

Beet risotto and Roquefort

Cocktail d'Avocat aux Fruits de Mer

Seafood cocktail with avocado mousse, egg mimosa
and aged balsamic pearls

Bisque de Homard *GF

Lobster bisque with cognac



ENTRÉES

Gâteau de Pois Chiches *V

Chickpea cake, couscous with zucchini, assorted vegetables

Tuna à la Basquaise

Rare tuna steak, peppers stewed in Basque style stewed peppers, zucchini, Virgin sauce

Minestrone de Saint-Jacques Deux Façons

Minestrone of scallops in two preparations

Homard Printanier

Roasted lobster tail, carrot ginger purée and spring vegetables, lobster demi-glace, Cabernet reduction

Filet Mignon Canaille

Beef tenderloin and steak tartare, fondant potato, pomme puree, peppercorn sauce

Le Gratin d'Agneau à la Provençale

Braised lamb in tomato, anchovy and capers, sunchoke and potato, vegetable medley

Prix Fixe \$115 per person

Wine Pairing \$79

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

Fromage du Jour

Served with our farmer's mixed greens

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.