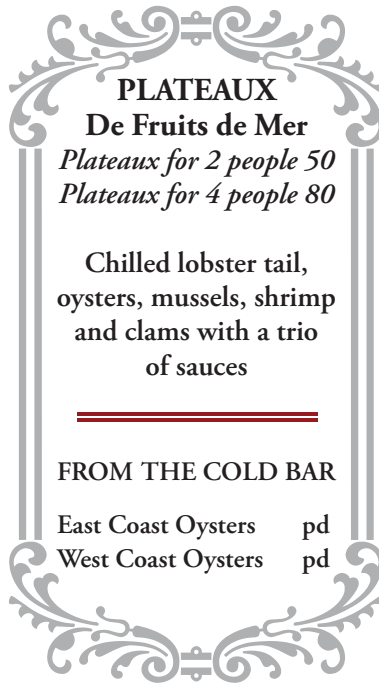


BRASSERIE

HORS D'OEUVRES

ONION SOUP GRATINÉE	6
TOMATO VALBRESSO beefsteak tomato, french feta, shaved onion, herbed balsamic	7
SPINACH SALADE with melted gorgonzola, caramelized pear, and toasted pine nuts	8
BRASSERIE SALAD mixed baby greens, tomatoes, cucumber and egg, Point Reyes blue cheese	6
FRISÉE LYONNAISE frisée, lardons, poached egg, warm bacon vinaigrette	8
IRON SKILLET ESCARGOTS sautéed snails, white wine, garlic herb butter, and parmesan cheese	10
CALAMARI STEAK marinated and grilled with tomato jam	9
MANILLA CLAMS steamed in a spicy tomato broth	11
FOIE GRAS pan seared, with vanilla poached apple, cherry compote	16
FROG LEGS Belgian beer battered and crispy fried, classic Provençal broth	9
STEAK TARTARE with Dijon, shallots, fresh herbs, cornichons and crostini	15
CHARCUTERIE PLATE chef's selection of paté, terrines, and sausages	14
FRIED CAMEMBERT WEDGES strawberry vinaigrette, watercress	8



SIDES
POTATOES LYONNAISE 6
POMMES FRITES 6
SAUTÉED BROCCOLINI 8
GRATIN OF WILD MUSHROOMS 8
HARICOTS VERTS 5

MOULES EN FIVE PREPARATIONS

Mussels five ways

CURRY	mild curry cream sauce
AIOLI	classic garlic broth with saffron herb butter
BRITTANY	Belgian beer and shallots
PERNOD	tomatoes, lobster-Pernod beurre blanc
MARINIÈRE	white wine, shallot and parsley

BOWL 12 GRANDE 19

PLATS DU JOUR

MONDAY BOUILLABAISE
TUESDAY PASTA
WEDNESDAY PORK SHANK
THURSDAY RABBIT
FRIDAY WHOLE FISH
SATURDAY CHEFS CHOICE

STEAK FRITES



NY STEAK FRITES with maître d' hotel butter	24
NY STEAK AU POIVRE classic Peppercorn-brandly sauce	25
BUTCHER'S STEAK with shallot bordelaise sauce	19
BRASSERIE CHEESEBURGER with truffled onions, mushrooms and choice of Roquefort, Cheddar or Gruyère cheese	11
FILET ROQUEFORT	market

ENTRÉES

ALASKAN HALIBUT butter poached with sweet corn flán, sautéed broccolini, ginger-saffron coulis	26
CHILEAN STEELHEAD SALMON pan seared with pearl couscous, grilled summer squash terrine, sauce beurre rouge	19
AHI TUNA pan seared with cannellini bean cassoulet, lemon-chervil aioli	24
FRIED OYSTER SALAD Romaine wedge, apple-smoked bacon, white anchovies, grape tomatoes with creamy parmesan dressing	15
CHICKEN PAILLARD sautéed with grape tomatoes, mushrooms, pimentos, shallots, white wine pan sauce, summer greens	16
MOULARDE DUCK BREAST foie gras risotto, grilled belgian endive, apricot glaze	25
PORK TENDERLOIN Flemish style with hard cider and apple soufflé, glazed haricots verts, sauce charcutiere	19
CHIMAY BRAISED LAMB SHANK blackberry-lamb reduction, fresh rosemary, Dijon mustard	25