



Hors D'oeuvres

*House cured bacon-wrapped Medjool dates
stuffed with Parmesan Reggiano. 12*

*Fresh organic Crimean mushrooms
stuffed with creamed herbed crab. 12*

Baked brie

crepe-wrapped and topped with fruit compote. 12

Soupes du Chez

French onion soup

oven baked with Gruyere cheese. 12

Soup Du Jour. 8

Salades

Spinach and Bacon

*Fresh organic spinach with chunks of house cured bacon
and hot bacon dressing. 12*

Fruites and Chevre

*Mixed organic greens topped with fresh fruits and
goat cheese with champagne vinaigrette dressing. 12*

Entrées

*Entrees are served in various cuisine styles depending
upon the freshest ingredients available for sauces and
seasonings. Each is accompanied by seasonal vegetables
and potato or rice.*

Free range chicken 20

Pastured pork 22

Grass grazed tenderloin filet 30

Wild harvested seafood m/p

Vegetarian 18

Dessert

Chocolat mousse. 8

Crème brûlée. 8