

# Sunday December 31<sup>st</sup>, 2017

## APPETIZERS

French Onion Soup with Vermont Cheddar Cheese  
12.

Mesclun Salad and Balsamic Vinaigrette 11.

Seared Duck Foie-Gras, Brioche & Cranberry sauce  
19.

Tuna Tartar, Marinated Cucumber 15.

Crab & Avocado Napoleon, Lemongrass Dressing  
15.

Traditional Escargot in Parsley and Garlic Butter 14.

Tarte Flambé with Crème Fraiche, Onions & Bacon  
13.

Island Creek Oysters 6/18. - 12/34.  
*Massachusetts*

Cheese board (4 Cheeses) 16.

Assorted "Charcuterie" plate 18.

## ENTREES

Dover Sole Meuniere 62.

*Garlic sautéed Spinach*

Grilled Salmon 30.

*Braised Artichoke – Virgin Sauce*

Steamed Mussels Marinieres 24.

*Pommes Frites*

Lobster Lasagna 27.

*Sautéed Spinach*

Roasted Beef Tenderloin, black truffle sauce 34.

*Potato Anna*

Grilled Hanger Steak, black pepper sauce 28.

*Pommes Frites*

Braised Short Rib "Bourguignon" 30.

*Mashed Potato*

Roasted Rack of Lamb, Provençale Jus 32.

*Pommes Frites*

Roasted Free Range Chicken 26.

*Chives Potato Purée & Chicken Jus*

## DESSERTS

Rum Baba and Whipped Cream 12.

Cherry "Giboulée"

Whipped Yogurt & Amaretto Sponge Cake 11.

Roasted Vanilla Apple Crumble, Whipped Cream  
12.

Vanilla Cream Brulee 11.

Warm Chocolate Molten Cake, Vanilla Ice Cream  
13.

Strawberry Tarte 12.

Traditional French Soufflé 14.

*Grand-Marnier, Chocolate, Raspberry or Praline*



# 2018

# Happy New Year!