



## **Les Hors D'oeuvres - Appetizers**

### **Le Saumon Fumé Et Sa Garniture 12**

*House –Cured Smoked Salmon/ Dijon Mustard/Onions/Free Cage Boiled Eggs/Cornichons/Garlic Toast Points*

### **La Pâté Fait Maison 10**

*Homemade Pâté/Country Style/Condiments*

### **La Tartare De Boeuf 13 Dinner Size 20**

*Prime Filet of beef tenderloin/Capers/Dijon/Cognac/Toast points*

### **Le Crabe Façon St. Martin's 12**

*Jumbo Lump Crab Cake/ Sauteed /Tarragon Aioli*

### **Les Crevettes St. Martin's 12**

*Jumbo Shrimps/Pan –Seared/Champagne Dijon Sauce*

### **Les Escargots St. Martin's 10**

*Snails/Roasted Shallots/Roasted Garlic Butter Sauce*

### **Le Foie Gras Au Vin de Porto et Pommes Confites 18**

*Foie Gras/Caramelized Granny Smith Apple/Port Wine Reduction*

## **Les Potages - Soups**

### **La Brie Et Champagne 7**

*Champagne Brie*

### **La Gratinée Des Halles 7**

*Baked Onion Soup*

## **Les Salades –Salads**

***La Salade César / Caesar Romaine Lettuce/Parmesan Tuile 7.00***

***La Petite Salade du Printemps/Vinaigrette Framboise 7.00***

*Organic Greens/Pecan/Swiss Cheese/Cherry Tomato/Raspberry Vinaigrette*

### ***La Petite Salade de Poires Et Betteraves 9***

*Beet & Pear Salad/Pecan/Stilton Cheese/Dijon Vinaigrette*

# Entrees

## **Le Filet de Sole St. Martin's 21**

*Sauteed Filet of Lemon Sole/Shrimps / Mushroom/Caper/Belle Meunière Sauce*

## **Le Filet de Saumon Grillé Sauce Champagne Dijonnaise 20**

*Grilled Salmon/ Champagne Dijon Sauce*

## **Les Coquilles Saint Jacques Au Grand Marnier 29**

*Seared Diver Scallops/ Spinach/Roasted Red Bell Pepper/Couscous/*

*Grand Marnier Sauce*

## **Les Fruits De Mer Thermidor 37**

*6oz Cold Water Australian Lobster Tail/Gulf Shrimp/Jumbo Lump Crabmeat/Sea Scallop/Sherry/Tarragon/Béchamel Sauce*

## **Le Veau à la Française 24**

*Scaloppini of Veal/Capers/Lemon Butter White Wine*

## **Le Filet De Boeuf Au Poivre, Pommes Frites 30**

*Pepper Crusted Prime Filet of Beef tenderloin/Green Peppercorn Brandy Sauce*

## **Les Tournedos Rossini 36**

*Seared Medallions of Prime Beef Tenderloin/Fois Gras/ Black Truffle/Cognac/Demi-Glaze/Your Choice of Potatoes or French Fries*

## **Les Biftecks Sauce Diane 34**

*Medallions of prime Beef tenderloin Sauteed /Mushroom/Dijon/Burgundy Red*

*Wine Reduction /Your Choice of Potatoes or French Fries*

## **Filet De Porc Sauce Normande 27**

*Roasted Pork Tenderloin/Caramelized Apple/Madeira Wine Reduction*

## **Le Carré D' Agneau Grillé 34**

*Grilled Rack of Lamb/ Roasted Garlic /Rosemary Tomato Sauce*

## **Le Demi Canard Aux Abricots Et Au Cassis 25**

*Roasted Half Duckling/Apricots/ Black Currants*

## **Le Blanc de Poulet Au Boursin 18**

*Sauteed Thin Slice of Farm Raised Breast of Chicken/  
Mushroom/Asparagus/Parsley/Boursin Cheese*

**All Entrees served with Chef Choice of Seasonal vegetables and Starch**