



Light Fare

(Served from 3pm to 5:30pm)

Wine Platters

To Complement your Wine Selection

L'ASSIETTE DE FROMAGE

Selection of Imported Cheese
served with Artisan Bread

\$13

L'ASSIETTE DE CHARCUTERIE

Selection of our Fine Pate, French Salami
Prosciutto, Cornichons and Onion
Marmalade, served with Artisan Bread

\$13

BACCHUS GRAZING PLATTER

Selection of Imported Cheese, Meats,
Lobster Salad, Smoked Salmon, Olives
Fruit, Onion Marmalade, served with
Artisan Bread

\$19

Les Spécialités MAISON

LOBSTER ADVACADO CROISSANT

Celery, Sliced Tomatoes and a Lemon Vinaigrette

\$12

Les Soups et Appetizers

SOUPE A L'OIGNON

Caramelized Onions, Croutons,
& Gruyere Cheese

\$7

SOUPE DU JOUR

Chef's Daily Creation

\$7

ESCARGOTS PERSILLADES

Baked Burgundy Snails with Garlic Herb
Butter

\$10

Les Salades

SALADE DE CAESAR

Baby Romaine Hearts, Croutons,
Parmesan Cheese

\$9

SALADE DE LA MAISON

Mixed Greens, Balsamic Vinaigrette and
Cherry Tomatoes

\$8

SALADE AUX EPINARDS

Baby Spinach, Goat Cheese Fondue,
Toasted Walnuts and Apples

\$10

SALADE GREQUE

Mixed Greens, Romaine Hearts, Kalamata Olives,
Tomatoes, Cucumbers, Roasted Peppers &
Feta Cheese

\$12



Les Desserts

CRÈME BRULEE A LA VANILLE <i>Traditional Vanilla Bean Custard & Caramelized Sugar</i>	\$9	APRICOT BOURDALOUE <i>Classic Almond Pastry Cake served with fresh apricots</i>	\$10
TARTE AUX POMMES <i>Crispy Puff Pastry with Candied Apples on a bed of Custard topped with Vanilla Ice Cream</i>	\$9	CRÈME GLACEE ET SORBET <i>Ice Cream or Sorbet Selection of 3</i>	\$9
MOUSSE AU CHOCOLAT <i>Chocolate Mousse with Nougat de Montelimar and Caramel D' Isigny</i>	\$10	GATEAU BASQUE <i>Almond Sugar Dough, Vanilla Crème, & Raspberry Sorbet</i>	\$10
CHOCOLATE BREAD PUDDING <i>Served with Vanilla Bean Ice Cream</i>	\$10		