

Appetizers

Seasonal Soup of the Day *see chalkboard*

Duck & Cognac Rillettes

With pickled vegetables 6.25

Mixed Green Salad

cucumber, shaved fennel, balsamic vinaigrette 5.95

Haricot vert and Heirloom Tomato salad

With toasted hazelnuts and Dijon vinaigrette 6.95

Steamed Mussels

white wine, shallots, and herb broth with pommes frites 9.95

Escargots Farcies

garlic and parsley butter 6.95

Crispy Calamari

lemon green aioli 6.95

Jumbo Lump Crab Cake

With celery root and caper remoulade, chive and lemon 7.50

Every Monday 1/2 off wine list
Join us Wednesday Nights...No Corkage
(two bottles maximum with the purchase of two courses)

Gratuity of 17% added to parties of 6 or more

Entrees

Bouillabaise Shellfish Soup

saffron broth and spicy rouille crouton 14.75

Grilled Flank Steak

Sautéed greens, pommes frites, whole grain mustard sauce 15.75

Pan roasted supreme chicken breast

potatoes, seasonal vegetables, rosemary chicken jus 12.95

Vegetarian Plat du Jour

Inquire with server,

Fish Specialties

(fresh fish prepared as you like it, with your choice of sauce)

Grilled Bearnaise white wine, shallot and tarragon hollandaise

Sauteed Beurre Blanc white wine and herb sauce finished with butter

Poached Green Peppercorn red wine reduction and green peppercorn

Blackened Provencale tomatoes, capers, olives, garlic and onion

Beurre Maitre d'Hotel garlic and parsley butter

Red Wine Demi-Glaze red wine reduction and veal glace

Prix Fixe

Daily from 5:30pm-7:00pm
(not valid with Wednesday Free Corkage)

Three Course Menu

Chalkboard Soup or Mixed Green Salad

Chef's Special Entrée

Prix Fixe Dessert

14.50

Champagne et Vin Mousseux

Gosset Excellence Brut Champagne	60.00
Chandon California Brut Classic	½ 30.00

Vins Blancs

Chardonnay, Macon Talmard 2006	½ 21.00
Sauvignon Blanc, Sancerre, Bourgeois 2006	½ 25.00
Semillon/Sauvignon, Chateau Moulin de Ferrance, Entre 2 Mers 2007	25.00
Viognier, Domaine Astruc, Limoux France 2007	28.00
Chenin Blanc, Vouvray, Lieu-Dit Rosnay 2005	30.00
Pinot Blanc, Fernand Engel, Vin d'Alsace 2007	30.00
Gruner Veltiner, Manfred Felsner 2003	31.00
Sauvignon Blanc, Quincy Haute Victoire Henry Bourgeois 2006	35.00
Gewurztraminer, Reserve, Alsace 2004	39.00
Chardonnay, Pouilly Fuisse, Domaine des Nembret 2004	38.00
Chardonnay, Chateau Laboure-Roi Bourgogne Blanc 2006	40.00
Sauvignon Blanc, Sancerre, Domaine de la Pucelle 2005	43.00
Sauvignon Blanc, Pouilly Fume Bourgeois 2006	44.00
Chardonnay Sedna Kate's Vineyard Napa 2005	45.00
Chardonnay Walter Hansen estate Russian River Valley 2006	52.00
Chardonnay, Meursault Chansont 2005	59.00
Chardonnay, Puligny Montrachet Le Flaive 2004	79.00

Vins Rouges

Pinot Noir, Summerland, Santa Barbara 2006	½ 21.00
Chateaux Delord, Premieres Cotes de Bordeaux 2005	28.00
Merlot, Chateaux Bourbon la Chapelle 2005	29.00
Shiraz, Anne Lane, Clare Valley, Australia 2006	31.00
Cabernet franc Chinon Sauvion Loire Valley 2006	33.00
Shiraz, Mas De la Guarigues Cotes du Roussillon Villages 2005	35.00
Zinfandel, Dashe Cellars, Big River 2003	36.00
Merlot, Chateau Peychaud Cotes de Beaune Vielle Vigne 2004	35.00
Rioja, Montecillo Crianza, Spain 2005	37.00
Grenache, Vacqueyras, Jean Marie Arnoux, Vieux Clocher 2004	38.00
Cabernet/Merlot, Chateau Coufran Haut Medoc 2003	39.00
Grenache, Gigondas Cecile Chassagne 2003	40.00
Merlot, Hopper Creek Napa 2003	42.00
Grenache, Chateau Neuf du Pape, Jean luc Colombo 2006	43.00
Merlot, Chateau De Lescour Saint Emilion Grand Cru 2001	50.00
Bandol, Domaine Sorin 2003	51.00
Pinot Noir, Nuits St. Georges Nicolas Potel 2006	60.00
Cabernet Sauvignon, Chateau Canuet Margaux 2000	81.00



Vin au Verre

Champagne et Vin Mousseux

Blanc de Blanc, Saint-Hilaire 2003	8.00/29.00
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Vin Blanc

Chardonnay, Virre Clisse Bourgogne Blanc 2005	7.50/28.00
Pinot blanc engel Alsace 2007	7.00/27.00
Sauvignon Blanc, Oisly & thesee Gourmets 2007	7.00/27.00
Rose syrah Kate's Vineyard Napa 2007	8.00/30.00

Vin Rouge

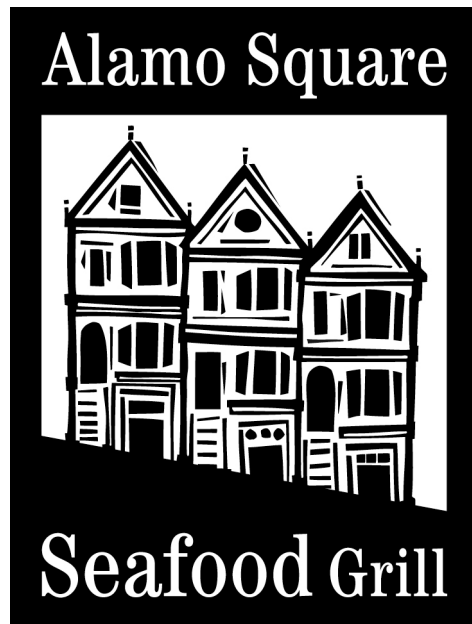
Pinot Noir, Les Tours 2006	7.50/28.00
Merlot, Dashe Cellar, Iron Oak vineyard, potter valley 03	7.00/27.00
Malbec, Viu Manent, Colchagua Chile 2007	7.00/27.00

Other Beverages:

Kir Royal (Sparkling Wine and Black Currant Liqueur)	8.00
Bellini (Sparkling Wine and Peach Liqueur)	8.00
Kir (White Wine and Black Currant Liqueur)	7.50
Radeberger, Trumer Pils, Anchor Sream	5.50
Krusovice 24 oz	7.00
Saint Pauli Girl non alcoholic	5.50
Tawny Port	7.00
Ruby Port	7.00
Muscat de Rivalsates, Chateau de Calce 2006	7.00
Iced Tea/Coffee	2.00
Perrier	6.00

Corkage for 75ml bottle \$12.00

Limit two per table.



Dessert

with wine recommendation

Profiteroles au Chocolat	6.00
Port Tawny	6.50
Tiramisu	5.25
Port ruby	6.50
Vanilla Crème Brulee	5.25
House Sparkling	8.00
Tarte Tatin a la mode	6.00
Muscat de venise	7.50
Floating Island with toated Almonds	5.25

Coffees

Coffee	2.50
Decaffeinated coffe	2.50
Hot tea	2.50
Chamomille/English Breakfast	
Peppermint/Lemon/Earl Grey	
Espresso	2.50
Cappuccino	3.25
Latte	3.25
Mocha	3.50

Dessert wine & Port

Muscat Beaune de Venise	7.00
Port Tawny	7.00
Port ruby	7.00

Champagne and Sparkling Wine

House sparkling	8.00
Kir Royal	8.50
Bellini (bubbly with peach liquor)	8.50
Saint Hillaire Blanc de Blanc	29.00
Gosset Champagne brut	60.00