



Appetizers

Seasonal Soup of the Day

Baby Field green's & Fines herbes Salad

French butter radish foccacia 5.95

Tartare of Scottish Salmon,

Cornichons, shallots, Dijon, chives, haricot vert salad 6.95

Steamed Mussels Meuniere

white wine, shallots, garlic, parsley with pommes frites 9.95

Basque Style Steamed Mussels

Chorizo, red pepper, garlic, sherry, cream with pomme frites 9.95

Escargots Farcies a la bourguignon

garlic and parsley butter 6.95

Crispy Monterey bay Calamari

White bean salad and sweet curry aioli 6.95

Lump Crab Cake

Marinated English cucumber & pear tomatoes, basil aioli 7.50

Every Mondays 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

Mediterranean fish Soup

Rouille and parmesan 14.75

Grilled Rib Eye

Pomme frites, upland cress, truffle butter and crispy onions 18.75

Pan roasted 1/2 organic chicken

Potato puree, grilled lemon, broccolini and natural jus 12.95

Vegetarian Plat du Jour

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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

Prix Fixe

Daily from 5:30pm-7:00pm

(not valid with Wednesday Free Corkage)

Three Course Menu

Seasonal Soup or Baby field green & fine herb salad

Chef's Special Entrée

Prix Fixe Dessert

14.50

Champagne et Vin Mousseux

Gosset Excellence Brut Champagne	60.00
Chandon California Brut Classic	$\frac{1}{2}$ 30.00

Vins Blancs

Chardonnay, Macon Talmard 2006	$\frac{1}{2}$ 21.00
Sauvignon Blanc, Crossings Marborough 2007	$\frac{1}{2}$ 21.00
Viognier, Secreto de Viu Manent Chile	28.00
Sauvignon Blanc, Manifesto North Coast Jamey Westtone 2008	29.00
Chenin Blanc, Vouvray, Sauvion, val de loire 2008	30.00
Chardonnay, Floral Spring 2008	33.00
Chardonnay, Petit Chablis Domaine de l'orme 2007	34.00
Gruner Veltliner, Austria 2008	31.00
Chardonnay, Saint Verant Philippe Charmond 2007	35.00
Sauvignon Blanc, Quincy Haute Victoire Henry Bourgeois 2008	36.00
Gewurztraminer, Pierre Sparr Reserve, Alsace 2006	39.00
Chardonnay, Pouilly Fuisse, Philippe Chamond 2008	38.00
Sauvignon Blanc, Sancerre, Domaine de le Villaudiere 2008	43.00
Sauvignon Blanc, Pouilly Fume, Loire Bourgeois 2008	44.00
Chardonnay, Hopper Creek Napa 2007	45.00
Chardonnay, Meursault La Tour 2006	59.00
Chardonnay, Puligny Montrachet Le Flaive 2004	79.00

Vins Rouges

Pinot Noir, Summerland, Santa Barbara 2006	$\frac{1}{2}$ 21.00
Cabernet sauvignon, Viu Manent Reserva Chile 2007	28.00
Shiraz, Anne Lane, Clare Valley, Australia 2006	31.00
Zinfandel, Dashe Cellars, Big River 2007	36.00
Merlot, Chateau Peychaud Cotes de Beaune Vielle Vigne 2004	35.00
Rioja, Lan Reserva, Spain 2004	37.00
Grenache, Vacqueyras, Jean Michel Arnoux 2007	34.00
Cabernet franc, Chinon Bouchardiere Loire Valley 2006	38.00
Cabernet sauvignon, Manifesto North Coast Jamey Weststone 2008	39.00
Cabernet/Merlot Saint Emilion Chateau Guillou 2005	40.00
Grenache, Crozes Hermitage Chapoutier 06	42.00
Merlot, Chateaux Jouanin Bordeaux 2005	42.00
Grenache, Chateau Neuf du Pape, Jean Luc Colombo 2006	63.00
Cabernet, Hopper Creek Vinery Napa 05	65.00
Pinot noir, Volnay Chanson 2005	82.00



Vin au Verre

Champagne et Vin Mousseux

Blanc de Blanc, Saint-Hilaire 2003	8.00/29.00
Vin Blanc	
Chardonnay, macon Domaine Talmard Blanc 2008	7.50/28.00
Pinot Blanc, Hengel Alsace 2008	8.50/30.00
Sauvignon Blanc, Oisly Thesee "Gourmet" 2008	7.00/27.00

Vin Rouge

Pinot Noir, Louis Latour France 2008	8.00/30.00
Merlot, Sonoma Mission Napa 2008	7.50/28.00
Malbec, Viu Manent Chile 2008	7.00/27.00

Other Beverages:

Kir Royal (Sparkling Wine and Black Currant Liqueur)	8.50
Bellini (Sparkling Wine and Peach Liqueur)	8.00
Kir (White Wine and Black Currant Liqueur)	7.50
Radeberger, Trumer Pils, Anchor Steam	5.50
Krusovice 24 oz	7.00
Saint Pauli Girl non alcoholic	5.50
Tawny Port	7.00
Muscat de Rivalsates, Chateau de Calce 2006	7.50
Iced Tea/Coffee	2.50
Perrier	6.00

Corkage for 75ml bottle \$12.00

Limit two per table.