Starters

Salade *Composé*	greens, cucumbers, grapes, gorgonzola, pomegranate, pecans, shallot vinaigrette	14
Red beet & arugula salad	goat cheese, toasted almonds, currants, strawberry vinaigrette	14
Crab salad	lump crab meat fresh avocado, chives cream mixed green salad	17
Soupe a l' oignon	French onion soup, caramelized onions, madeira, croutons, gruyere cheese	14
Carpaccio De Thon	Ahi tuna, sesame, thyme, arugula, parmesan, balsamic reduction and truffle	16
P.E.I mussels	fennel, shallot, lavender, lemon, cream, pastis-white wine broth	15/28
Raviolis aux champignons	portobello & crimini mushrooms raviolis, ricotta, parmesan, truffle cream	16/30
Escargots gratines a l' ail	snails, garlic, parsley, shallots, butter, breadcrumbs	15
Charcuterie platter	Three cheeses, pate, rosette de Lyon, chorizo, accompaniments	20
Os a moelle	grass fed beef bone marrow, fresh herbs, toasted bread	18

Main Courses

Crevettes flambees au pastis	prawns & asparagus, creamy risotto, Pastis flambé	32
Atlantic Salmon	mushroom risotto, broccolini, lemon caper sauce	34
Rack of Lamb	rosemary roasted roots, madeira wine sauce, herbs butter	42
Duck Leg Confit Wellington	herb roasted root vegetables, maple vinaigrette	37
Rack of Lamb	rosemary roasted roots, madeira wine sauce, herbs butter	38
Filet De Boeuf Charolais	8oz Filet mignon, potato gratin, broccolini, pepper corn sauce, herbs butter	43
Prime New York Steak	mash potatoes, asparagus, mushrooms, madeira sauce, herbs butter	43
Boeuf Bourguignon	braised short ribs, mushrooms, bacon, onions, carrots, puree, Burgundy sauce	38
Pork Chop	potato gratin, french beans, toasted almonds, mustard sauce	30
Chouchou Burger	8 oz grass fed Angus beef, caramelized onions, tomato, French fries, aioli	18
Vegan ravioli	Spinach ,Onion ,Mushrooms ,red bell Peppers, carrots ,Zucchini, Brussels ,Coconut milk Truffle	26
Mushroom souffle	french green beans, toasted almonds, Gruyere, mustard sauce	30

Accompagnements *(sides)*

Truffle mashed potatoes	10
Kids Pasta/ Macaroni and Cheese	12
Green beans toasted almonds	9
Green Asparagus garlic, shallots	9
Brussels sprouts bacon, shallots	9
French fries	9

(add truffle oil, parmesan +3)

Beers & Cider

Guiness	*extra stout*	8
Stella	*pilsner*	8
Fat Tire	*amber ale*	8
Clausthaler	*non-alcoholic*	7
Lagunitas	*IPA*	8
Amstel light	*lager*	8
Apple Cider Le père Jules	*hard cider*	10

Aperitif

Kir Vin Blanc *(white wine and cassis syrup)*	12
Kir Royal Cassis *(sparkling wine & cassis syrup)*	12
White Port Warre's	9
Kir Bellini *(sparkling wine & peach puree)*	12

Champagne / Sparkling

			glass	bottle
Grandial, Blanc de Blancs Brut N.V	France	*Sparkling Brut*	13	52
Canard-Duchene, Cuvee Leonie *Champagne* Brut N.V	France	*Champagne Brut*	17	68
Baron de Seillac, Grande Cuvee, Brignoles N.V *Rose*	France	*Sparkling Rose*	13	52
Charles de Cazanove, Tradition, *Champagne* Brut N.V *Rose*	France			78

Rose

Rimauresq Cru Classe, Cotes de Provence 2020	*Rhone grapes*	*Provence*		56
Vetriccie, Corse 2021	*Corsican grapes*	*Corsica*	12	48

White

			glass	bottle
Bourgogne Larochette, Chaintre 2021	*chardonnay*	*Burgundy*	16	64
Montagny 1er Cru, Les Jardins, Feuillat-Juillot 2020	*chardonnay*	*Burgundy*		72
Rive Sud Sélections, Fruitage, Pays d'Oc 2021	*chardonnay*	*Languedoc*		39
Josh Cellars, Russian River 2021	*chardonnay*	*California*	12	48
Paris Valley Road, Paso Robles 2019	*chardonnay*	*California*		43
Phelps Creek Vineyards, Columbia Gorge 2017	*chardonnay*	*Oregon*	15	70
Pouilly-Fume, Nicolas Gaudry 2020	*sauvignon blanc*	*Loire France*		72
Touraine, Marquis de Goulaine 2020	*sauvignon blanc*	*Loire France*		39
Sancerre, Domaine Jean-Jacques Auchère 2022	*sauvignon blanc*	*Loire France*	16	64
Dourthe, La Grande Cuvee 2021	*sauvignon blanc*	*Bordeaux*		52
Eco Terreno, Cuvee Acero 2018	*sauvignon blanc*	*Alexander Valley*		65
Benziger family winery 2020	*sauvignon blanc*	*North Coast*	13	52
Phelps Creek Vineyard, Columbia Gorge. 2018	*sauvignon blanc*	*Oregon*		48
Kuranui, Marlborough 2022	*sauvignon blanc*	*New Zealand*		42
Muscadet Sevre et Maine, Dom. de la Fessardiere 2020	*melon de bourgogne*	*Loire France*		46
Gourmandise, Domaine de Montine 2020	*six Rhone grapes*	*Rhone* Valley	11	44
Riesling, Domaine Allimant-Laugner 2019	*riesling*	*Alsace*		48

Red

			glass	bottle
The Altruist, Markham Vineyards 2017	*merlot, cab franc*	*Napa valley*		67
St-Emilion, Grand Cru, Les Cadrans de Lassegue 2020	*merlot, cab franc*	*Bordeaux*	18	72
Pomerol Château Bonalgue 2015	*merlot, cab franc*	*Bordeaux*		96
Pessac-Leognan, La Reserve de Malartic 2016	*merlot, cab sauvignon*	*Bordeaux*		78
Paris Valley Road, Cabernet Sauvignon 2018	*cabernet sauvignon*	*Paso Robles*	13	52
Arrowood, Knights Valley 2018	*cabernet sauvignon*	*Sonoma*		82
Fortnight, Cabernet Sauvignon 2019	*cabernet sauvignon*	*Mendocino*	15	60
Bordeaux Château du Grand Marchand 2018	*cab sauv, cab franc*	*Bordeaux*		52
Margaux, Château la Gurgue 2017	*cab sauv, merlot*	*Bordeaux*		82
Saint-Estephe, Château de Pez 2018	*cab sauv, merlot*	*Bordeaux*		96
Eco Terrano Cuvee Tierra 2017	*cab sauv, merlot*	*Alexander Valley*		68
Lancaster Estate, Winemaker's Cuvee 2018	*cab sauv,merlot*	*Alexander Valley*		116
Hullabaloo, Old Vines 2019	*zinfandel*	*Napa Valley*	12	48
Vinus, Jean-Claude Mas Reserve 2020	*malbec*	*Languedoc*		52
Givry 1er cru en veau, Domaine Masse 2020	*pinot noir*	*Burgundy*		74
Louis Latour, Les Pierres Dorees, Bourgogne 2019	*pinot noir*	*Burgundy*	17	68
Nuits-Saint-Georges, Domaine Faiveley 2019	*pinot noir*	*Burgundy*		106
Corton Grand Cru, Les Hautes Mourottes, Ravaut 2012	*pinot noir*	*Burgundy*		134
Sancerre Rouge, Moulin Bele, Andre Vatan 2019	*pinot noir*	*Loire*		72
Rive Sud Sélections, fruitage, 2021	*pinot noir*	*Languedoc*	12	48
Jeriko Estate, Upper Russian River 2018	*pinot noir*	*Mendocino*		57
John Tyler, Bacigalupi vineyard, Russian River 2007	*pinot noir*	*Mendocino*		94
The 5ive Russians, Natasha's Pinot Noir 2020	*pinot noir*	*Sonoma County*		63
Soar, Pinot Noir 2020	*pinot noir*	*Australia*	14	56
Belle Gros, Clark & Telephone, Santa Maria Valley 2020	*pinot noir*	*Santa Barbara*		78
Lincourt, Rancho Santa Rosa, Santa Rita Hills 2018	*pinot noir*	*Santa Barbara*		64
Cotes Du Rhone, Nature, famille Perrin 2019	GSM	*Rhone Valley*	13	52
Chateauneuf-du-Pape, Chante Cigale 2019	GSM	*Rhone Valley*		82

Three Course Prix Fixe Menu $65 : starter + main course + dessert

Starters

Deviled Eggs	hard-boiled egg halves, mayonnaise, Dijon mustard, bacon, tomatoes
Salade *Composé*	greens, cucumbers, grapes, gorgonzola, pomegranate, pecans, shallot vinaigrette
Red beet & arugula salad	goat cheese, toasted almonds, currants, strawberry vinaigrette
Crab salad	lump crab meat fresh avocado, chives cream mixed green salad
Soupe a l' oignon	french onion soup, caramelized onions, madeira, croutons, gruyere cheese
Carpaccio De Thon	Ahi tuna, sesame, thyme, arugula, parmesan, balsamic reduction and truffle
P.E.I mussels	fennel, shallot, lavender, lemon, cream, pastis-white wine broth
Raviolis aux champignons	portobello & crimini mushrooms raviolis, ricotta, parmesan, truffle cream
Escargots gratines a l' ail	snails, garlic, parsley, shallots, butter, breadcrumbs
Charcuterie platter	Three cheeses, pate, rosette de Lyon, chorizo, accompaniments

Main Courses

Lobster Ravioli	lobster, parmesan, basil, creamy tomato sauce
Crevettes flambees au pastis	prawns & asparagus, creamy risotto, Pastis flambé
Atlantic Salmon	mushroom risotto, broccolini, red pepper coulis
Rack of Lamb	rosemary roasted roots, madeira wine sauce, herbs butter
Duck Leg Confit Wellington	herb roasted root vegetables, maple vinaigrette
Cassoulet	garlic sausage, duck confit, cannellini beans, Toulouse sausage
Duck breast	mashed potatoes, asparagu mushrooms, port wine sauce
Filet De Boeuf Charolais	8oz Filet mignon, potato gratin, broccolini, pepper corn sauce, herbs butter
Boeuf Bourguignon	braised short ribs, mushrooms, bacon, onions, carrots, puree, Burgundy sauce

Dessert

Assortred fresh fruit turt
Lemon Eclipse
Mango panna cotta
lemon Sorbet

Vanilla crème brulée
Opera cake
Chocolate mousse
Apple tart dutch