

nibblers

Imported Charcuteries

Speck (Smoked Prosciutto), Garlic Saucisson , Spiced Soppressata, Coppa

1 for \$4.00

Artisanal Cheeses

Aged (12 months) Manchego, Roquefort, Port Salut, Goat Cheese

3 for \$11.00

5 for \$18.00

(Can vary with import availability)

sharing plates

Roasted Red Beets and Green Apples Tartar

Goat Cheese, Walnut Oil

\$7.00

Risotto Cakes

Aged Serrano Ham, Tunisian Dates, Fresh Cilantro, Parmesan Cheese, accompanied with a Smoked Honey Paprika

\$7.00

Duck Truffle Mousse

Toasted Baguette

\$7.00

Mussels au Pernod

Prince Edward Mussels, Shallots , Shaved Fennel, Light Creamy Pernod Broth

\$9.00

Eggplant Caviar

Spiced Roasted Eggplant Puree

\$5.00

Stuffed Roasted Potatoes

Sage, Pancetta, Gorgonzola Cheese Fresh Parsley

\$7.00

House Cured Salmon

Dill Crème Fraiche, Red Onion, Lemon Zest, Served on Crostini

\$8.00

Chargrilled Calamari

Kalamata Olives, Fava Beans, Fresh Lemon Juice, Extra Virgin Olive Oil

\$7.00

Roasted Portobello Mushroom

Gorgonzola Cheese, Crispy Shallots, Aged Balsamic Vinegar Reduction

\$5.00

Andalusian Meat Balls

Braised Beef Meat Balls, Almonds, Fresh Mint, Sherry Wine Sauce

\$7.00

Chicken Liver Toast

Sauteed Spinach, Raisins, Brandy Glaze

\$7.00

salads

Baby Spinach Salad

Orange Wedges, Roquefort, Tunisian Dates, Toasted Almonds and Honey Fig Vinaigrette

\$8.00

Wild Roquettes

Duck Confit , Dried Cherries, Goat Cheese, Orange Vinaigrette

\$9.00

Mixed Field Greens

Roasted Red Beets, Fresh Pears, Aged Manchego, Red Onions and Herb Vinaigrette

\$8.00

pasta

Roasted Vegetable Lasagna Seasonal Vegetables, Italian Cheeses, Arugulo Pesto	\$12.00
Rigatoni Pasta Augus Hanger Steak, tossed with Porcini Mushrooms, Red Onions and Light Peppercorn Cream	\$13.00
Homemade Veal Ravioli Stuffed Veal Raviolis, Walnuts, Shaved Aged Manchego, Orange Zest and Sage Sherry Wine Sauce	\$15.00

entrées and tajines

Filet Mignon - 8oz Roasted Carrots, Cauliflower Gruyere Gratin and Black Truffle Sauce	\$24.00
Pan Seared Pork Tenderloin Grilled Polenta Cake, Roasted Root Vegetables, Fresh Tarragon and Crème de Cassis Reduction	\$18.00
Pan Seared Duck Breast Fresh Thyme Sweet Potato Puree, Wild Mushrooms, Dried Cherries Red Wine Reduction	\$20.00
Grilled Merquez North African Spiced Lamb Sausage, Organic French Lentils Ragoût	\$18.00
Grilled Salmon Dill Potato Puree, Crisp Fennel and Anisette Lemon Herb Drizzle	\$18.00
Lamb Shank Tajine Dried Apricots, Red Bell Peppers, Toasted Almonds, Fresh Mint , Natural Jus	\$19.00
Cornish Hen Tajine Kalamata Olives, Lemon Confit, Caravel Spices, Fresh Cilantro	\$17.00
Vegetable Tajine Seasonal Vegetables, Natural Jus	\$14.00

(Tajines are accompanied with a side of couscous or Gingered Rice)

sides

Grilled Vegetables	\$5.00
Pommes Frites	\$4.00
Gingered Rice	\$4.00
Couscous	\$4.00
French Lentils	\$4.00

desserts

Lavender Creme Brûlée	\$6.00
Duo Chocolate Mousse White and Dark Belgium Chocolate Mousse	\$6.00
Infused Pear Coffee Semolina Cake, House Coffee (Bristot) Sherry Wine, Toasted Almond and Chocolate Sauce	\$6.00
Tart Tatin Homemade Rosemary Ice Cream	\$6.00