

LE MONDE

DINNER MENU | 4:00 PM - CLOSE

HORS-D'ŒUVRES

<i>Escargot*</i> - 17	<i>Burrata Tart</i> - 20	<i>Broiled Garlic Shrimp</i>	<i>Goat Cheese & Potato Tart</i> - 20
<i>Grilled Mediterranean Octopus</i> - 21	roasted tomato, basil, olive oil	<i>A La Persillade</i> - 19	caramelized onions, frisee greens, truffle oil
red pepper parfait, fennel, shallots, cannellini beans, fresh herbs, citrus olive oil	<i>Tuna Tartare*</i> - 20	olive oil, parsley, country bread	<i>Pan Seared Foie Gras</i> - 25
	yellowfin, mango, avocado, ginger, sesame oil, peanuts	<i>Soupe à l'oignon gratinee</i> - 15	fennel and onion confit, balsamic and port wine reduction, brioche
		3 kinds of cheese, croutons	

SALADS

<i>Organic Quinoa</i> - 18
watercress, hearts of palm, tomato, avocado, quinoa, pineapple salsa
<i>Watermelon Salad</i> - 19
feta cheese, prosciutto, radish, pickled onion, olives, aged balsamic, raspberry dressing
<i>Endive</i> - 18
green apples, roquefort, caramelized walnuts, dijon
CHICKEN 8, SHRIMP 9, SALMON 12

ASSIETTE DE



FROMAGE ET CHARCUTERIE

Chef's Daily Selection of Cheese & Meats,
Homemade Bread & Berry Compote

- 27 -

PLATS PRINCIPAUX

<i>Duo of Duck</i> braised leg, roasted breast, celery root puree, glazed carrots, blood orange, currants, duck jus - 38
<i>Grilled Australian Lamb Chops</i> three lamb chops, gratin dauphinois, roasted baby squash, lamb sage jus - 45
<i>Mushroom Ravioli</i> mushroom, port wine emulsion, parmigiano, truffle olive oil - 27
<i>Homemade Veggie Burger</i> fresh herb aioli, avocado, arugula, sweet potato fries - 22
<i>Le Monde Burger*</i> lettuce, tomato, caramelized onions, gruyere, hand cut fries - 22
BACON, AVOCADO, SUNNY SIDE UP EGG 2
<i>Steak Frites*</i> 12 oz. aged NY shell steak, hand cut french fries, green peppercorn or béarnaise sauce - 45
<i>Tuna Nicoise*</i> grilled tuna, mixed greens, string beans, red peppers, red onions, potatoes, anchovy, eggs, niçoise olives, cirtus dressing - 26
<i>Moules Frites</i> MARINIÈRE OR PROVENÇAL mussels, hand cut french fries - 28
<i>Grilled Norwegian Wild Salmon*</i> roasted bayaldi, spinach, saffron mussel jus emulsion - 34
<i>Stuffed Quail</i> wild rice, foie gras, prunes, bacon, garden vegetables, quail jus - 38

FROM the OVEN

<i>Roasted Organic Chicken</i> - 30
roasted asparagus, yukon mashed, garlic confit, natural jus
<i>Whole Roasted Black Seabass</i> - 40
oven roasted fish, vegetable tartelette, sauce vierge
<i>Le Monde Cheese Souffle</i> - 22
gruyere, parmesan, cream sauce

<i>Truffle Flatbread</i> - 21
bechamel sauce, gruyere, shiitake mushrooms, truffle oil, prosciutto, baby arugula
<i>Pissaladiere Flatbread</i> - 20
caramelized onions, black olives, fresh sardines
<i>Tarte Flambee</i> - 19
onion, mascarpone cheese, lardon

PLATS D'ACCOMPAGNEMENT

<i>Hand Cut French Fries</i> - 8	<i>Homemade Bread</i> - 4	<i>Caesar Salad</i> - 12	<i>Sweet Potato Fries</i> - 10
<i>Vegetable Du Jour</i> - M/P	<i>Truffle Fries</i> - 10	<i>Risotto Du Jour</i> - M/P	