

RESTAURANT WEEK  
DINNER  
2026



\$40

select one appetizer, one entrée  
& one dessert

LES HORS D'OEUVRES

**CHESTNUT SOUP**

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

**FRENCH ONION SOUP GRATINÉE**

beef broth, three cheese blend

**ESCARGOTS SAUVAGES DE BOURGOGNE**

garlic, parsley, butter, baguette

**STEAK TARTARE**

quail egg, cornichons, capers, tomato jam, crostini

**COUNTRY PÂTÉ**

cornichons, frisée salad, grain mustard

**LIBERTÉ SALAD**

lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette <sup>v</sup>

**CAESAR SALAD**

parmesan cheese, boquerones, garlic croutons, black pepper

**ENDIVE AND BITTER GREENS**

pear, fennel, radish, blue cheese dressing, spiced walnuts <sup>v, gf</sup>

**BEET CARPACCIO**

burrata, toasted hazelnuts, pomegranate seeds, mandarin orange slices, basil oil <sup>v, gf</sup>

LES ENTRÉES

**BOEUF BOURGUIGNON**

red wine braised beef, bacon, carrots, pearl onions, mushrooms, smashed potatoes <sup>gf</sup>

**FETTUCCINE BOLOGNESE**

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

**TROUT AMANDINE**

green beans, almonds <sup>gf</sup>

**COULOTTE STEAK FRITES**

petite salad, peppercorn sauce, served with frites <sup>gf</sup>

**LIBERTÉ DOUBLE PATTY BURGER**

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with frites

**NY STRIP STEAK AU POIVRE** +15

asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce <sup>gf</sup>

**SEARED FILET MIGNON** +15

potato purée, asparagus, truffle port sauce <sup>gf</sup>

**ROASTED HALF CHICKEN AU JUS**

served with potato purée, caramelized pearl onions, trumpet mushrooms

**PENNE AUX CHAMPIGNONS**

mixed mushrooms in a truffle cream sauce

**MOULES FRITES**

white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with frites <sup>gf</sup>

**SEARED SALMON**

potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds <sup>gf</sup>

**COQ AU VIN**

smashed potatoes, mushrooms, baby carrots, pearl onions, bacon, red wine jus <sup>gf</sup>

**LAMB SHANK** +15

slowly braised lamb shank with polenta, roquefort and ratatouille Provençale <sup>gf</sup>

**LOUP DE MER** +15

seared & butterflied whole branzino, Israeli couscous, zucchini caponata, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc



## LES SUCRÉES



**FLAN À LA VANILLE**  
vanilla custard, caramel sauce gf

**POT DE CRÈME AU CHOCOLAT**  
vanilla chantilly gf

**TARTE AU CITRON**  
lemon custard, raspberry gelée, berries, vanilla chantilly,  
vanilla red wine reduction

**TARTE AU FROMAGE**  
basque-style pumpkin cheesecake, vanilla  
chantilly, ginger jelly

**SORBET**  
seasonal selection vegan, df, gf

**ICE CREAM**  
seasonal selection v, gf



## LES GARNITURES



**FRITES** 8.95  
french fries, herbs de provence v, gf

**SMASHED POTATOES** 6.95  
chives, black pepper v, gf

**MACARONI AU GRATIN** 15.95  
smoked gruyère cheese, mornay  
sauce v  
add bacon +3

**GREEN BEAN AMANDINE** 7.95  
brown butter, almonds, lemon v, gf

**BEETS** 7.95  
poached, beets, chèvre, sliced walnuts,  
pomegranate molasses gf

**BRANDADE CROQUETTES** 12.95  
cod & yukon potato croquettes,  
New England style tartar sauce  
gf

**WINE SPECIALS**

\$8 per glass or \$30 per bottle

**House White Wine**

**House Red Wine**

**V- Vegetarian | GF- Gluten Free | Vegan**

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\***

RESTAURANT WEEK  
BRUNCH  
2026



\$25  
select one appetizer, one entree  
& one dessert

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LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette <sup>v</sup>

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LES ENTRÉES

AVOCADO TOAST

thick-cut sourdough, avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries <sup>v</sup>

EGGS BENEDICT

thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with home fries

CHICKEN PAILLARD SANDWICH

pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with fries

LOX BENEDICT

smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with home fries

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with frites

CROQUE MONSIEUR

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad

FETTUCCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese



LES SUCRES



FLAN À LA VANILLE

vanilla custard, caramel sauce <sup>gf</sup>

POT DE CRÈME AU CHOCOLAT

vanilla chantilly <sup>gf</sup>

SORBET or ICE CREAM

seasonal selection

TARTE AU FROMAGE

basque-style pumpkin cheesecake, vanilla chantilly, ginger jelly

TARTE AU CITRON

lemon custard, raspberry gelee, berries, vanilla chantilly, vanilla red wine reduction

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LES HORS D'OEUVRES

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**LIBERTÉ SALAD**

lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette <sup>v</sup>

**CAESAR SALAD**

parmesan cheese, boquerones, garlic croutons, black pepper

**ENDIVE AND BITTER GREENS**

pear, fennel, radish, blue cheese dressing, spiced walnuts <sup>v, gf</sup>

**BEET CARPACCIO**

burrata, toasted hazelnuts, pomegranate seeds, mandarin orange slices, basil oil <sup>v, gf</sup>

**CHESTNUT SOUP**

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

**FRENCH ONION SOUP GRATINÉE**

beef broth, three cheese blend

**ESCARGOTS SAUVAGES DE BOURGOGNE**

garlic, parsley, butter, baguette

**COUNTRY PÂTÉ**

cornichons, frisée salad, grain mustard




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LES ENTRÉES

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**CROQUE MONSIEUR**

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad

**CRISPY COD SANDWICH**

fried Icelandic Cod on an olive oil bun, served with fries, coleslaw and tartare sauce

**CHICKEN PAILLARD SANDWICH**

pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with fries

**AVOCADO TOAST**

thick-cut sourdough, avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries <sup>v</sup>

**LIBERTÉ DOUBLE PATTY BURGER**

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with frites

**FETTUCCINE BOLOGNESE**

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

**POTATO TURNIP MILLE-FEUILLE**

served with leek soubise and mushrooms duxelles (v)




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LES SUCRES

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vanilla custard, caramel sauce <sup>gf</sup>

**POT DE CRÈME AU CHOCOLAT**

vanilla chantilly <sup>gf</sup>

**SORBET or ICE CREAM**

seasonal selection

**TARTE AU FROMAGE**

basque-style pumpkin cheesecake, vanilla chantilly, ginger jelly

**TARTE AU CITRON**

lemon custard, raspberry gelée, berries, vanilla chantilly, vanilla red wine reduction