

## APPETIZERS

<b>*COUNTRY PATE</b>	<b>\$11.50</b>
Country Pate With Jeniper Berry/ black trumpet/ Chestnut/ Pistachio. Served with Country Bread/ Pickled Red Onions/Gerkins/ Mixed Green Salad	
<b>* WARM GOAT CHEESE SALAD</b>	<b>\$ 9.95</b>
Warm Goat Cheese /Pear, Chestnut & Pecan Brioche/ Mesclun / Liege Syrup	
<b>* BELGIAN ENDIVE SALAD</b>	<b>\$10.95</b>
Bleu & Chimay Cheese / Roasted Pecan Nuts / Gala Apples	
<b>* RED HEIRLOOM BEETS SALAD</b>	<b>\$10.50</b>
Feta/Grapefruit/Cashew Nuts/ Citrus Dressing	
<b>*CAESAR SALAD</b>	<b>\$9.95</b>
Boquerón Anchovies / Parmesan / Country Bread Crisp	
<b>ROYAL SEABASS TARTARE</b>	<b>\$14.50</b>
Cucumber Jelly / Oyster Tempura /Salmon Eggs / Avocado Mousse	
<b>* VEAL SWEETBREADS CROQUETTE</b>	<b>\$14.95</b>
Sweetbread /halzenut/dried apricot/shitakee Mushroom Served with Spinach cream , xeres aceto and granny smiths apple	
<b>* CHEESES PLATTER / GOUGERES</b>	<b>\$14.90</b>
Assorted Cheeses Selection with Cheese Puffs.Inquire with your Server about our Daily Selection	
<b>CHICON AU GRATIN</b>	<b>\$10.50</b>
Ham-Wrapped Belgian endive Baked with a Gruyere Béchamel Sauce	
<b>BAKED SNAILS/ GARLIC BUTTER</b>	<b>\$10.95</b>
Toasted Country Bread	
<b>*BAKED MUSSELS GRATINE</b>	<b>\$9.95</b>
Garlic Parsley Butter / Toasted Country Bread	
<b>FRENCH ONION SOUP</b>	<b>\$10.95</b>
Baked Gruyère Cheese	
<b>* SOUP OF THE DAY</b>	<b>\$10.00</b>

## KIDS' CORNER \$7

- CHICKEN FINGERS & FRIES
- CAVATELLI BUTTER & PARMESAN CHEESE

**SPLIT PLATES ARE SUBJECT TO ADDITIONAL \$2 CHARGE**

**\* DISHES MAY CONTAIN NUTS AND SHELLFISH**

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”

## MAIN COURSES

<b>*GRILLED NORWEGIAN SALMON</b> Grilled Salmon / Lentils Du Puy /Dijon Mustard Sauce	<b>\$26.95</b>
<b>NORWAY SOLE/ MEUNIERE SAUCE</b> Spinach w/Lemon Zest/Yukon Gold Mashed Potatoes/Lemon Parsley Caper Brown Butter	<b>Market Price</b>
<b>PAN-SEARED BRANZINO</b> Mix of mushrooms/Broccolini/Pasta Casarecce/Lobster cream sauce	<b>\$28.50</b>
<b>BRISTOL HOKKAIDO SCALLOPS</b> (Origin: Japan) Mousse of Organic Califlower / Roasted Califlower / Sultan Sauce	<b>\$29.50</b>
<b>* CASSEROLE DE MOULES/ POMMES FRITES</b> Steamed Mussels/Belgian Fries (Origin: Dutch Mussels from Maine)	
<b>Moules Marinière</b> Garlic/ White Wine / Leeks / Onions	<b>\$23.50</b>
<b>Moules au Pastis</b> Cherry Tomato/ Basil / Saffron Shallot / Garlic / White Wine / Ricard	<b>\$24.95</b>
<b>Moules Diable</b> Tomatoes/ Shallots / Lobster Bisque	<b>\$24.95</b>
<b>Moules De L'Annee</b> "Voted Mussels of the Year 2011 by the Washington Post" (Mussels cooked in cream of endives, dry vermouh topped with sweet potato confit)	<b>\$24.50</b>
<b>RIB EYE STEAK (14 OZ)</b> (ORIGIN: CREEK STONE FARM) Smoked Fleur De Sel & Black Pepper Sarawak Butter/ Belgian Fries/ Green Salad	<b>\$36.95</b>
<b>ONGLET DE BOEUF AU POIVRE VERT (10 OZ)</b> (ORIGIN: CREEK STONE FARM) Hanger Steak / Green Peppercorn Sauce/ Belgian Fries / Green Salad	<b>\$28.95</b>
<b>CARBONNADE À LA FLAMANDE</b> Flemish Beef Stew Simmered In Dark Beer / Mashed Potatoes	<b>\$27.95</b>
<b>DUCK LEG CONFIT/ ORANGE SAUCE</b> Taggiasche & Nice Olive Mashed Potato/ Green Salad	<b>\$26.95</b>
<b>BEEF SHORT RIBS BOURGUIGNON</b> Short Ribs marinated 24h in Burgundy Red Wine and slowly braised Served with fresh Mezzi Rigatoni fold into Parmigiano Reggiano Cheese	<b>\$28.95</b>
<b>ET VOILA! BURGER "MEYER GROUND BEEF"</b> (PAINT HILL FARM) Chimay Cheese/ Bacon/ Confit Tomato and Onions /Green Salad /Belgian Fries	<b>\$18.95</b>
<b>BEEF TARTARE/ GREEN SALAD/ BELGIAN FRIES</b> Shallots/ Chives/ Capers/ Cornichons/ Tabasco/ Worcestershire/ Sauce Tartare	<b>\$27.95</b>
<b>ACQUERELLO RISOTTO</b> (VEGETARIAN & GLUTEN FREE) Aquarelle Risotto /Organic Amish"PARANO" Carrots /Mimolette & Parmigiano Cheese/Extra Virgin Olive Oil	<b>\$23.95</b>

**ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$2.50**

### SIDE DISHES – \$7.25

- Sautéed Brussels Sprouts w/ Pork Belly
- Mashed Potatoes
- Mezzi Rigatoni & Parmigiano Reggiano Cheese
- Cavatelli Pasta w/ Parmesan
- Belgian Fries/ Sweet Potato Fries
- Broccolini Tempura
- Lentils

### SIDE SAUCES – \$3.50

- Homemade Aioli
- Green Peppercorn Sauce
- Smoked Fleur de Sel Sarawak Pepper butter

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