



Le Menu Du 14 Juillet 2024  
**'Bastille Day'**

*Les Entrees*

**Soup à l'Onion**

**Les Rillettes de Cholet**

Duck Confit and Pork Rib Paté with Country Toast

**Escargots de Bourgogne Farcis**

Garlic Butter Escargots in Shell

**Foie Gras au Torchon**

**Warm Brie and Onion Confit Tart**

with Pine Nuts Arugula and White Fig Honey

**Heirloom Tomato Salad**

Arugula with Croutons Basil Oil and Pork Dry Saucisson

**Frog Legs Provencale**

Garlic Parsley Butter

**Salad Verte de Maison**

Green Salad with French Beans and Balsamic Dressing

**Moules Mariniere**

Steamed Mussels with Crème Fraîche

**Roasted Beet and Goat Cheese Salad**

with Walnut Dressing

**Six Huitres Mignonette**

Oysters on the Half Shell

## *Plats de Resistance*

### **Poulet Rotis a la Fleur de Sel,**

Roasted Chicken Breast with Mashed Potatoes

### **Choucroute**

Knackwurst and Bauernwurst Sausage with Sauerkraut

### **Cassoulet de Toulouse**

Braised Duck Leg Confit, Garlic Sausage, and White Beans

### **Steak au Poivre Pommes Frites**

with Green Peppercorn Sauce and French Fries

### **Day Boat Haddock “Provençale”**

Roasted Heirloom Tomatoes with Niçoise Olives

### **Pan Seared Halibut with Absinthe Caper Beurre Blanc**

Mushroom Duxelle and Asparagus

### **Ris de Veau aux Champignons**

Braised Sweetbreads with Mushrooms and Fingerling Potatoes

### **Margret de Canard aux Framboises**

Raspberry Glazed Duck Breast and Reggiano Risotto

### **Lapin a la Moutarde**

Braised Dijon Mustard Rabbit with Fingerling Potatoes

### **Atlantic Salmon Truffle Honey**

Lobster and Leek Brandade and Asparagus