

DINNER

- Frog Legs, Sauté Provençale \$31
Veal Sauté Piccata, Fettuccini Pasta \$32
The Classic Steak Tartare, Pomme Frite \$32
Maple Leaf Duck Breast, Orange Sauce \$34
Braised Beef Bourguignon, Parppadelle Pasta \$29
Calf's Liver sauté with Onions \$29
Harris Ranch Rib Eye Steak 14 ounces, Pomme Frite \$38
Hanger Steak Shallots, Bordelaise sauce, Pomme Frite \$32
Braised Sweetbread, Mushroom, Au Gratin Potato \$34
Braised Coq au Vin (Organic Chicken) Fresh Parppadelle Pasta \$31
Veal Kidney, Mustard Cognac Sauce \$30
Fresh Beef Tongue, Fresh Spinach \$30

Split Charge for Main Course \$5

Ask your Server for Fresh Fish of the Day
(Our Fresh Fish is always Wild not Farm)

Consuming raw or undercooked, meat, fish, egg, shellfish may increase your risk of foodborne illness
Please notify your server if you have food allergies

Esther & Pierre