

WINE BY THE GLASS

WHITE

DECOY DUCKHORN SAUVIGNON BLANC	9
MININI CASA VINICOLA PINOT GRIGIO	9
JOSEPH DROUHIN MACON VILLAGES CHARDONNAY	9
DARCIE KENT CHARDONNAY DEMAYO VINEYARD	9
JEAN MARC BROCCARD CHABLIS CHARDONNAY	11

RED

WHOLE CLUSTER WILLAMETTE VALLEY PINOT NOIR	14
CHAPOUTIER BELLERUCHE COTES DU RHONE	12
«L « DE LYETH CABERNET SAUVIGNON	9
PILAR THE RED BOX SHIRAZ AUSTRALIA	9
CORTE ALLE MINE CHIANTI SUPER TUSCAN	12

COCKTAILS

KIR "WHITE WINE & CASSIS"	12
KIR ROYAL " CHAMPAGNE & CASSIS	14
BELLINI CHAMPAGNE & PEACH NECTAR	14
CHAMPAGNE " BRUT FRANCE "	14
SAUTERNES CHÂTEAU MYRAT 2007	16

IMPORTED BEERS

KRONENBOURG 1664 FRANCE	6
STELLA ARTOIS PREMIUM BELGIUM	6
SPATEN OKTOBERFEST GERMANY	6
SAPORO JAPAN	6
PAULANER GERMANY	6

HORS D'OEUVRES

CROTIN DE CHEVRE "FRENCH ARTISANAL MAÎTRE SEGUIN GOAT CHEESE " SERVED WARM ON TOASTED BRIOCHE, ORGANIC SALAD , S.D. TOMATO, OREGANO AND TRUFFLE OIL	14
ROASTED BUTTERNUT SQUASH SCENTED BACON VELVETY SOUP	8
PROVENCAL ASSORTED PITTED OLIVES WITH MARINATED WHITE ANCHOVIES (FOR THE TABLE)	10
ROASTED BABY OCTOPUS GARLIC, PIMENT D'ESPELETTE, PARSLEY, ALZIARI OLIVE OIL	10
LES MOULES DU PECHEUR P. E. I. MUSSELS, GARLIC, SHALLOTS, BASIL AND WHITE WINE	10
ESGARGOTS DE BOURGOGNE GARLIC, SHALLOTS, BASIL, PARSLEY BUTTER	10
POELEE DE CHAMPIGNONS SAUVAGES ASSORTED SEASONAL WILD MUSHROOMS SAUTÉED WITH GARLIC & PARSLEY	10
TOAMATE A LA PROVENCE ROASTED TOMATO, FINE JULIENNE ROASTED CALAMARETTI,NICOISE OLIVES,,PARSLEY WARM BALSAMIC VINAIGRETTE	12
TRANCHE DE FOIE GRAS POELEE PAN SEARED FOIE GRAS ON A TOASTED BRIOCHE GLAZED APPLES, BLACK CURRANTS AND MISSION FIGS COMPOTE, PORT WINE GLAZE	21
BABY ORGANIC ARUGULA TRUFFLE OIL LEMON VINAIGRETTE AND CHIVES, SHAVED AGED GRANA PADANO CHEESE	10
BELGIAN ENDIVES WALNUTS, PEARS, FOURME D'AMBERT BLUE CHEESE, DIJON MUSTARD VINAIGRETTE	11
CEASAR SALAD HEART OF YOUNG ROMAINE, RADICCHIO,, AND SHAVED GRANA PADANO CHEESE OUR OWN CAESAR ANCHOVIES DRESSING	10
OUR COUNTRY PATE CORNICHONS, CIPOLLINE, OLIVES,ROASTED PEPPERS, MOUTARDE FINE DE DIJON	10
ROASTED MARINATED ARTICHOKE HEARTS SHAVED AGED PADANO CHEESE, S.D. TOMATOES PESTO, OLIVES TAPENADE	12
LES POIVRONS DE PROVENCE ROASTED & MARINATED RED PEPPERS, ANCHOIADÉ, BASIL PESTO, BLACK OLIVES FOURME D'AMBERT BLUE CHEESE AND BALSAMIC DRIZZLE	12
ROASTED RED AND GOLDEN BABY BEETS POACHED FIGS, ORGANIC ARUGULA, AGED BALSAMIC SHAVED AGED DRY RICOTTA CHEESE	14
OUR CURED DILL WILD SALMON CARPACCIO ORGANIC ARUGULA, CAPERS, SHALLOTS, TRUFFLE OIL AND LEMON	12