

SPRING 2021

# Paris in the Springtime

BON APPETIT!

## Salade | Soupe

### Salade au Chèvre 9.75

Mixed greens, pecans, dried figs, & goat cheese with house-made Dijon vinaigrette. (v)

### French Onion Soup au Gratin 5.75

Gruyere cheese, parmesan crouton, & a rich sherry-onion broth. Served by the cup only.

### Cream of Cauliflower Soup 4.50/5.75

## Plats Principaux

### Coquilles Saint-Jacques 31.

A classic recipe: sea scallops gratinéed with wine, cream, garlic & herbs.

### Salmon en Papillote 27.

Fresh salmon steamed in parchment with lemon butter and a julienne of fresh fennel, basil, leek, and carrot. (gf)

### Honey & Goat Cheese Chicken 22.

Boneless chicken breast with honey, goat cheese, & pine nuts. Glazed with a brown-butter pear sauce.

### Steak au Poivre 27.

Tender, 10-ounce sirloin encrusted with fresh cracked peppercorns, then pan-seared and topped with red wine demi-glaze.

## Accompagnments

Choose from Haricots Verts (French green beans) (v, gf) or Gratin Dauphinois (gratin potatoes with Gruyere cheese) (v, gf)

## Dessert

### Crème Brûlée Rich vanilla custard with caramelized sugar. (gf) 8.

### Fresh Strawberry "Napoleon" 8.

Chef's version of a classic with puff pastry, fresh strawberries, pastry cream and whipped fresh cream

## Vin

France's Rhône Valley has been a wine-making hub for centuries. This region's wines are known for featuring the Grenache grape, which produces an aromatic wine rich with ripe fruit flavors. Blending well with other grapes, Grenache helps make Côtes du Rhône wines infinitely sippable and food-friendly.

### Ferraton Pere et Fils "Samorens" Blanc

Côtes du Rhône, Rhône, France, 2018 7.5/36.

Big aromas of peach and white flowers. Juicy & lively, offering fresh peach and Meyer lemon flavors, with a dusting of white pepper and crushed mineral providing support on the mouthwatering finish. (60% Grenache, 40% Clairette)

### Ferraton Pere et Fils "Samorens" Rouge

Côtes du Rhône, Rhône, France, 2019 7.5/36.

Aromas of blackberry and black cherry, along with dried herbs, smoke and peppery spice. Medium to full bodied, with dark berry flavors and a smoky, spicy finish on the palate. (85% Grenache, 10% Syrah, 5% Cinsault)

## De L'Alcool

### Calvados Brandy 9.50

A traditional apple brandy produced in the Normandy region of France. Enjoy it as an aperitif, digestif, or for the "Trou Normand" experience, in the middle of your meal to aid digestion and renew your appetite.

### Calvados Sidecar 12.

Calvados apple brandy, Cointreau, lemon juice, sugar rim. A classic cocktail made famous by Harry's Bar in Paris during and after World War I.

