



COLD: RAW, CURED OR SMOKED 13

Paris-new York Sandwiches	AVAILABLE OPTIONS
cream cheese meets french ham in mini bun	(2): \$8.00
	(4): \$16.00
Vegetable Rolls (6)	\$12.00
sides of soy, wasabi, pickled ginger	
Tuna Sushi Rolls (6)	\$14.00
sides of soy, wasabi, pickled ginger	
Spicy Tuna Rolls (6)	\$12.00
spicy mayonnaise with tuna, side of soy	
Crab And Avocado Rolls (6)	\$12.00
crab chunks with avocado, side of soy	
Deviled Eggs (4 Halves)	\$10.00
mayonnaise with egg yolk, bacon crumbs	
Foie Gras	\$16.00
house cognac-cured french moulard duck foie gras	
Cheese Selection	AVAILABLE OPTIONS
selections of three or five cheeses	\$16.00
	\$23.00
Figs And Pigs (6)	\$9.00
prosciutto-wrapped figs, port reduction, mint	
Tuna Tartare	\$14.00
yellow fin tuna, mint, roasted sesame seed, nori	
Steak Tartare	\$18.00
5 oz. diced raw filet mignon beef, condiments, gougeres knife-cut and mixed in front of you	
Smoked Salmon	\$14.00
atlantic salmon, smoked in maine, varied condiments	
Charcuterie Tasting	\$16.00
an assortment of sausages, cold cuts smoked meats, cornichons and mustard	

HOT BITES 11

Gougeres		AVAILABLE OPTIONS
gruyère cheese puffs, a specialty from burgundy		6 For: \$8.00
		12 For: \$14.00
Lambs In A Blanket (8)		\$14.00
merguez wrapped in puff pastry, harissa, dijon mustard		
Lamb Biryani		\$14.00
served with basmati rice, slightly spicy, side of cucumber		
Malai Tikka (8)		\$12.00
tender chicken breast morsels marinated in yogurt and spices		
Gratin Dauphinois		\$8.00
a traditional savory potato cake served with bechamel		
Oeuf En Meurette		\$8.00
a poached egg wine-lover delight from burgundy		
Croque-monsieur		\$15.00
french boiled ham, gruyere and bechamel in white bread		
Burgers (2)		\$12.00
ground sirloin beef, bacon and cheese, 2.5 oz each		
Filet Mignon		\$21.00
a 7- oz filet mignon served with gratin dauphinois, peppercorn sauce		
Coq-au-vin		\$18.00
a hearty dish from burgundy: red wine sauce, chicken leg, bacon		
Rack Of Lamb		\$19.00
4 marinated baby chops, white beans puree, cranberry sauce, medium rare		
DESSERTS 5		
Creme Brulee		\$10.00
vanilla flavored, two 2 oz servings		
Eclairs Au Dulce De Leche		\$10.00
creme patissiere filling topped with dulce de leche		
Valhrona Chocolate Cak		\$10.00
warm molten center, creme patissiere, fruits		
Almond Tuiles (5)		\$10.00
light almond crisps, creme fouettee		
Cheesecake		\$10.00
made in-house, red berries coulis		