

## HORS D'OEUVRES

STEAMED ARTICHOKE shaved vegetables, lemon-dijon vinaigrette	11.95
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter	12.95
SMOKED SALMON brioche, crème fraîche, egg, capers	14.95
CRISPY DUCK CONFIT braised red cabbage, gala apple	15.95
BAKED GOAT CHEESE tomato sauce, warm herb garlic bread	11.95
WILD MUSHROOM TARTARE cheese toast, simple greens	12.95
HOUSEMADE COUNTRY PÂTÉ cornichons, whole grain mustard, warm toast	9.95
CHICKEN LIVER MOUSSE PÂTÉ burgundy red wine mustard, cornichons	9.95

### Charcuterie & Cheese Platter

A sampling of housemade charcuterie,  
rosette de lyon saucisson, olives, cornichons & mustards

A sampling of three cheeses, dried fruits, grapes & nuts

29.95 SERVES TWO OR MORE

## FRUITS DE MER

SALMON RILLETES olives, gaufrette chips 15.95	OYSTERS DU JOUR mignonette sauce, horseradish 17.95
SHRIMP COCKTAIL cocktail sauce & lemon 14.95	SCALLOPS GRATINÉES fennel-onion-mussel cream 15.95

### MUSSELS MARINIÈRE

white wine & herbs, half order 12.95 full order w/ frites 21.95

### Chilled Seafood Platter

WHOLE MAINE LOBSTER • JUMBO SHRIMP

MARKET OYSTERS • SALMON RILLETTES

cocktail sauce, mignonette, gribiche, lemon and baguette chips

59.95 SERVES TWO OR MORE

## SIDES

POMMES PURÉE	2.95
FRITES	2.95
FRENCH GREEN BEANS	4.95
GARLIC SPINACH	4.95
CAULIFLOWER PURÉE	4.95
BRUSSELS SPROUTS & BACON	9.95
SAUTÉED MUSHROOMS	5.95
THUMBELINA CARROTS	5.95
MACARONI GRATIN	9.95

Sides are great on their own, but are even better when shared with others

### Onion Soup Au Gratin

The French classic baked with gruyère cheese - 9.95

## LES SALADES

FRISÉE, KALE & WARM BACON SALAD soft-poached egg	9.95
ENDIVE & PEAR SALAD blue cheese, candied pecans, croutons	11.95
GOAT CHEESE & BABY KALE SALAD sun-dried cranberries, sunflower seeds	11.95
CAESAR SALAD baguette croutons, grana padano, chili oil	10.95
SALMON, SPINACH & BABY KALE SALAD avocado, blueberries, walnuts, citrus vinaigrette	20.95

## PRIME STEAK FRITES

The finest grain-fed midwest beef hand selected for exquisite marbling and unmistakable flavor, served with our signature hand-cut frites.

CLASSIQUE maître d'hôtel butter	23.95
AU POIVRE brandy peppercorn sauce	24.95
DIJON dijon mustard butter	24.95
BORDELAISE caramelized onion, red wine sauce	24.95
ROQUEFORT blue cheese sauce	24.95
BÉARNAISE classic béarnaise sauce	24.95

## CLASSIC CUTS & FRITES

"HANGER STEAK" butcher's cut, merlot butter	23.95
FILET MIGNON AU POIVRE crème fraîche	33.95
FILET MIGNON MERLOT butter, red wine reduction	33.95
NEW YORK STRIP 12 oz with bordelaise sauce	35.95
BONE-IN FILET truffle béarnaise	39.95
BONE-IN RIBEYE 22 oz with béarnaise sauce	39.95
GRILLED BISON RIBEYE sea salt, extra virgin olive oil	39.95

## LES POISSONS

TROUT ALMONDINE french green beans, brown butter, lemon	22.95
SALMON fingerling potatoes, caviar crème fraîche beurre blanc	23.95
SEA SCALLOPS butternut squash, vaudavon butter, currants, micro basil	27.95
SKATE WING cauliflower purée & florets, raisins, crispy capers, verjus butter	23.95
POISSON DU JOUR fresh fish daily	M.P.

## GABI'S CLASSICS

CASARECCIA PASTA mushrooms, truffle, preserved lemon, grana padano, poached egg	17.95
CHICKEN GRAND-MÈRE all-natural half chicken, bacon, mushrooms, pommes purée	22.95
BRAISED LAMB SHANK comté cheese polenta, glazed brussels sprouts	32.95
BEEF BOURGUIGNON thumbelina carrots, bacon, mushrooms, egg noodles	29.95
VEGETABLE PAPILOTE couscous, chili butter, grana padano, arugula-basil-parsley purée	18.95
PLATS DU JOUR please ask your server for our daily selection	M.P.