

## { PLATS PRINCIPAUX }

### FRUITS DE MER

<b>Huîtres</b> oysters \$18.00/1/2 doz	<b>Moules</b> mussels \$7.00/1 doz
<b>Crevettes</b> shrimp \$19.00/1/2 doz	<b>Demi-Homard</b> 1/2 lobster market price
<b>Palourdes</b> clams \$1.95/piece	<b>Crabe</b> crab market price

#### Petit Plateau

1/2 lobster, 8 oysters, 4 shrimp,  
4 clams, 8 mussels  
\$65.00

#### Grand Plateau

1 lobster, 16 oysters, 8 shrimp,  
8 clams, 10 mussels, seasonal crab,  
special selection  
\$110.00

### SALADES

**Salade Maraîchère au Chèvre Chaud**  
mixed greens, herbes de Provence  
& goat cheese with red wine vinaigrette  
\$10.75

**Salade de Cresson et d'Endives  
au Roquefort, Pommes et Noix**  
watercress, endive, Roquefort,  
fuji apples, toasted walnuts  
& walnut vinaigrette  
\$11.75

#### Laitue

bibb lettuce & garden herbs  
with house vinaigrette  
\$10.75

#### Salade de Betteraves

roasted beets, sunchokes with garden mâche  
& black truffle vinaigrette  
\$14.00

#### Salade de Pommes Pochées

Jurançon poached apples, bosc pear  
with Marcona almond crumble  
& Banyuls vinaigrette  
\$13.50

#### Salade de Magret de Canard

smoked duck breast, frisée lettuce  
crispy duck livers & grapefruit emulsion  
\$14.50

#### Poulet Rôti

roasted chicken with caramelized Savoy cabbage,  
forest mushrooms & whole grain mustard jus  
\$29.75

#### Steak Frites

pan-seared prime flatiron,  
caramelized shallots & maître d'hôtel butter  
served with French fries  
\$36.75

#### Gigot d'Agneau

roasted leg of lamb with flageolet beans, garlic confit  
& thyme jus  
\$33.75

#### Steak "Diane"

Snake River Farms "eye of the rib,"  
with roasted king trumpet mushrooms, wilted mustard greens,  
pommes fondant & sauce Diane  
\$45.00 \$90.00  
(for one) (for two)

#### Boudin Blanc

white sausage with potato purée & French prunes  
\$26.50

#### Saumon Poêlé

Scottish salmon with new crop potatoes,  
baby leeks, salsify & red beet velouté  
\$36.50

#### Coquilles St. Jacques

pan-seared day boat scallops  
with roasted winter squash, glazed parsnips, confit chestnuts  
& sauce Maltaise  
\$36.00

#### Truite Grenobloise

pan-roasted Idaho trout with cauliflower florets, sultanas,  
toasted brioche & cauliflower purée  
\$28.50

#### Moules au Safran

Maine bouchot mussels  
steamed with white wine, Dijon mustard & saffron  
served with French fries  
\$28.50

#### Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of garden vegetables  
& brown butter sauce  
\$26.50

#### Croque Madame

grilled ham & cheese sandwich  
on brioche with fried egg & mornay sauce  
served with French fries  
\$18.95

### CAVIAR

**California Sterling White Sturgeon**  
with toasted brioche & crème fraîche  
\$135.00  
(50 gr.)

### HORS-D'OEUVRES

**Terrine de Foie Gras de Canard**  
served with toasted baguette  
\$25.00 \$49.00  
(2.5 oz.) (5 oz.)

#### Soupe à l'Oignon

\$9.75

#### Assiette de Charcuterie

served with pickled vegetables,  
Dijon mustard & petite baguette  
\$16.50

#### Soupe du Jour

\$9.00

#### Olives Marinées

marinated olives  
\$6.50

#### Quiche du Jour

\$13.50

#### Beignets de Brandade de Morue

cod brandade with tomato confit  
& fried sage  
\$14.50

#### Pâté de Campagne

country style pâté with watercress,  
cornichons & radishes  
\$13.50

#### Rillettes aux Deux Saumons

fresh & smoked salmon rillettes  
served with toasted croûtons  
\$17.50

#### Joues de Porc

glazed pork cheeks  
with toasted pearl barley, garnet yams  
& Brussels sprouts  
\$15.50

#### Blanquette de Veau

braised veal with glazed root vegetables  
& pickled pearl onions  
\$17.50

#### Moëlle Rôtie

roasted bone marrow with garlic,  
parsley, shallots, sherry vinegar  
& grilled pain de campagne  
\$18.50

### FROMAGES

<b>Bellwether Farm Pepato</b> sheep's milk	<b>Hook's Bleu</b> cow's milk
<b>Evangeline</b> goat's milk	<b>Abondance</b> cow's milk
<b>Teahive</b> cow's milk	<b>Brin d'Amour</b> sheep's milk

served with honeycomb  
\$9.75 ea. / 3 pc (tasting portion) \$15.25

### DESSERTS

<b>Tarte aux Fruits de Saison</b> seasonal fruit tart \$10.00	<b>Crème Glacée/ Sorbet aux Fruits</b> ice cream/sorbet \$5.50
<b>Île Flottante</b> meringue with vanilla crème anglaise, almond & caramel \$9.00	<b>Marquise au Chocolat</b> dark chocolate mousse with burnt orange cream \$10.00
<b>Tarte au Citron</b> lemon tart \$9.50	<b>Pot de Crème</b> infused custard \$9.00
<b>Crème Caramel</b> caramel custard \$9.00	<b>Profiteroles</b> vanilla ice cream & chocolate sauce \$9.50

### LES ACCOMPAGNEMENTS

<b>Chou-Fleur au Gratin</b> cauliflower gratin \$7.00	<b>Scarole</b> lemon braised escarole \$7.50
<b>Epinards</b> sautéed spinach \$7.50	<b>Champignons de Paris</b> mushrooms \$8.00
<b>Purée de Pommes de Terre</b> potato purée \$7.00	<b>Macaroni au Gratin</b> macaroni gratin \$7.50
<b>Pommes Frites</b> French fries \$7.00	<b>Choux de Bruxelles</b> Brussels sprouts & bacon lardons \$8.00

Las Vegas, Nevada, telephone 702-414-6200

20% Gratuity for parties of 6 or more