

## { PLATS PRINCIPAUX }

### FRUITS DE MER

#### Grand Plateau

1 lobster, 16 oysters, 8 shrimp,  
8 clams, 9 mussels, seasonal crab,  
special selection  
\$98.50

#### Petit Plateau

1/2 lobster, 9 oysters, 3 shrimp,  
3 clams, 6 mussels  
\$55.00

#### Huîtres

oysters  
\$15.00/1/2 doz

#### Moules

mussels  
\$6.00/1 doz

#### Crevettes

shrimp  
\$16.00/1/2 doz

#### Demi-Homard

1/2 lobster  
market price

#### Palourdes

clams  
\$1.85/piece

#### Crabe

crab  
priced daily

### SALADES

#### Salade Maraîchère au Chèvre Chaud

mixed greens with red wine vinaigrette,  
warm goat cheese & Herbes de Provence  
\$9.75

#### Salade de Cresson et d'Endives au Roquefort, Pommes, et Noix

watercress & endive salad with Roquefort,  
fuji apples, toasted walnuts &  
walnut vinaigrette  
\$12.50

#### Laitue

bibb lettuce with garden herbs  
\$9.75

#### Salade de Frisée aux Lardons et Oeuf Poché

frisée with bacon lardons,  
poached egg & bacon vinaigrette  
\$12.75

#### Salade de Saumon Fumé

smoked salmon with citrus confit,  
mint & crème fraîche  
\$14.50

#### Gigot d'Agneau

roasted leg of lamb with a ragoût of coco beans,  
piquillo peppers, merguez sausage, & lamb jus  
\$31.00

#### Steak Frites

a pan-seared prime flatiron served with  
maitre d'hôtel butter & french fries  
\$34.50

#### Poulet Rôti

roasted chicken with French green lentils, pearl onions,  
bacon lardons, & sauce Chasseur  
\$27.50

#### Boudin Noir

blood sausage with potato purée & sautéed apples  
\$24.50

#### Poitrine de Veau

slow cooked veal breast with soft polenta,  
forest mushrooms & olivade  
\$29.50

#### Truite aux Amandes

pan-roasted trout with almonds,  
brown butter & haricots verts  
\$26.00

#### Saumon à la Poêle

sautéed Atlantic salmon with black cabbage,  
honey glazed turnips & tangerine butter  
\$27.50

#### Moules au Safran et à la Moutarde

Maine bouchot mussels steamed in white wine,  
mustard & saffron, served with french fries  
\$26.50

#### Gnocchi à la Parisienne

sautéed gnocchi with a ragoût  
of winter vegetables, beurre noisette & sage  
\$24.50

#### Tartine du Jour

open-faced sandwich served on toasted levain  
with french fries  
\$16.95

#### Croque Madame

toasted ham & cheese sandwich on brioche  
with a fried egg & mornay sauce, served with french fries  
\$17.95

### CAVIAR

#### Sterling White Sturgeon

with toasted brioche  
& crème fraîche  
\$125.00  
(2 oz.)

### HORS-D'OEUVRES

#### Terrine de Foie Gras de Canard

with toasted baguette  
\$48.00  
(5 oz.)

#### Soupe à l'Oignon

\$9.50

#### Assiette de Charcuterie

saucisson sec basquese, gentile,  
petit jesus & rosette de lyon  
\$16.50

#### Soupe du Jour

\$8.50

#### Olives

marinated olives  
\$6.50

#### Quiche du Jour

\$13.50

#### Beignets de Brandade de Morue

cod brandade with  
tomato confit & fried sage  
\$12.50

#### Pâté de Campagne

country style pâté with watercress,  
cornichons & radishes  
\$11.75

#### Rillettes aux Deux Saumons

fresh & smoked salmon rillettes  
with toasted croûtons  
\$14.75

#### Confit de Canard

braised mustard greens &  
fruits moutardés  
\$13.50

### FROMAGE

(Served with honeycomb)

#### Brillat Savarin

cow's milk

#### Abbaye de Belloc

sheep's milk

#### Crayeuse

cow's milk

#### Garotin

goat's milk

#### Pt. Reyes Cheese Co.

#### Pt. Reyes Blue

cow's milk

#### Cypress Grove

#### Mad River Roll

goat's milk

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

### DESSERTS

#### Profiteroles

vanilla ice cream  
& chocolate sauce  
\$9.50

#### Crème Caramel

caramel custard  
\$8.50

#### Tarte au Citron

lemon tart  
\$9.50

#### Crème Glacée/ Sorbet de Fruits

ice cream/sorbet  
\$5.50

#### Pot de Crème

infused custard  
\$8.50

#### Mousse au Chocolat Noir

dark chocolate mousse  
\$8.50

### A LA CARTE

#### Macaroni au Gratin

macaroni gratin  
\$5.75

#### Choux-Fleur

cauliflower gratin  
\$5.75

#### Haricots Verts

french green beans  
\$5.75

#### Escarole

garlic braised escarole  
\$5.75

#### Purée de Pomme de Terre

potato purée  
\$5.50

#### Pommes Frites

french fries  
\$5.50

Las Vegas, Nevada, telephone 702-414-6200

20% Gratuity for parties of 6 or more

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