



LUNCH WINTER 2010

Featuring Organic and Sustainably Grown Food

STARTERS

OYSTERS	M/P
Champagne mignonette, leek fondue, pancetta*	
Wine pairing	18
STUFFED SQUID	11
Grilled fingerling potato, olive tapenade, baby arugula	
MUSSELS CATALAN SYLE	10
Butifarra sausage, cava, saffron cream	
FOIE GRAS-OXTAIL TERRINE	13
Almond biscotti, fig compote, demi-glace	
FRENCH ONION TART	8
Cured black olives, anchovies	
GAMBAS AL AJILLO	8
Shrimp, pimento de la vera, lemon	
FRENCH FRIES	6

SOUPS

SOUP OF THE DAY	M/P
ONION SOUP GRATINÉE	6

SALADS

SALAD AUX FINES HERBS	7
CHOPPED SALAD	10
Grill and roasted seasonal vegetables, red wine vinaigrette	
SALMON SALAD	13
Diced vegetables and mango vinaigrette	
COLD CHICKEN SALAD	11
Mixed greens with garlic dijon dressing	
SALAD NICOISE	12
Seasonal vegetables	
ARUGULA BEEF SALAD	13
Hanger steak, parmesano regiano, extra virgin olive oil	

SANDWICHES

SEASONAL VEGETABLE SANDWICH	10
Braised fennel, smoked squash, pickled pears, baby arugula & gorgonzola mousse on pumpernickel bread	
CROQUE MONSIEUR	10
Salad aux fines herbs	
CHICKEN SANDWICH	12
Poached chicken breast and grilled vegetables on pumpernickel with fresh mozzarella and pesto	
STEAK SANDWICH	13
Medium rare sirloin, baguette, fresh mozzarella, crispy onions	
BRAISED SHORT RIBS SANDWICH	13
On country bread with melted brie and mixed greens	

ENTREES

TROUT Á LA MEUNIÈRE	20
Fennel-pear stuffing, sautéed green beans	
BOUILLABAISE SOUVENIR DE PROVENCE	25
MOROCCAN VEGETABLE TAJINE	14
Seasonal vegetables, almond couscous	
PASTA OF THE DAY	12
CHEF'S OMELETTE	11
ROASTED ORGANIC CHICKEN	19
Seasonal vegetables, thyme juice	
BRAISED SHORT RIBS	22
Seven spice sauce, yukon potato-celeriac mash, gremolata	
STEAK & FRITES	17
NEW YORK STEAK	26
Classic, Au Poivre, Bordelaise, Bleu Cheese	

20% gratuity added for parties of six or more

**Warning: eating raw or partially cooked foods may increase the risk of food borne illness*