The French Gourmet

APPETIZERS

Mini Charcuterie Plate/ 12
Saucisson, Pâté, cornichons, pickled garlic and onion chutney

Escargots à la Bourguignonne / 9
Garlic, herbs, butter

PEI Black Mussels / 18
Creamy chorizo & garlic sauce, grilled lemon, crostini

Truffle Parmesan Pommes Frites / 12
Truffle oil, parmesan cheese

Jumbo Lump Crab Cake / 17
Caper remoulade, arugula, chives

Crispy Duck Fat Brussels Sprouts / 15
Smoked onion chutney, parmesan, pickled onions & balsamic reduction
* Vegan option available

Oven Roasted Tomato Crostini/ 12
Garlic, Herbs, Olive Oil, Aioli

SOUPS & SALADS

Soup Du Jour 7/9
Chef's Selection

Soupe à l'Oignon Gratinée 9/12
Swiss cheese, crostini

Small French Gourmet House Salad / 6
Local baby greens, cucumber, mushroom, tomatoes, & vinaigrette

Roasted Beet Salad/ 15
Roasted beet, pistachio, whipped goat cheese, arugula, vinaigrette

Caesar Salad/ 12
Homemade croutons, Parmesan, grape tomatoes, Romaine

Add Grilled Prawns 12/ Steak 13/ Chicken 8 /Salmon 13

FROM THE FARM

All entrées served with fresh seasonal vegetables, pomme frites or au gratin timbale.

Filet Mignon/ 44
Grilled with bearnaise

Duck Confit/ 36
Slow braised duck legs, raspberry demi-glace

Calf Liver / 34
Sauteed Onions, garlic

Dijon Crusted Rack of Lamb / 41
Roasted with mustard crumb, mint relish

Beef Bourguignon/ 33
Boneless tender beef, red wine sauce with pearl onions, mushrooms, carrots

Chicken Marsala or Piccata/ 28
Mushrooms, cream, marsala wine or lemon caper sauce

Entrecote Au Poivre / 38
Ny Steak, cracked pepper, brandy creamed demi

Vegan Ratatouille Arrabiatta/ 24
Local zucchini, peppers, eggplant, squash, onion. Served with quinoa

SATURDAY WEEKLY SPECIAL/ 38
Oven Roasted Prime Rib, au jus, horseradish cream

FROM THE SEA

Shrimp Scampi / 28
Sautéed with garlic butter, white wine and a touch of cream

Coquille St Jacques Provençale/ 36
Fresh scallops sautéed with garlic, tomatoes, parsley and olive oil

Salmon Dijonnaise/ 28
Whole grain mustard, fresh citrus, tarragon crème

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. $6.00 Split plate charge. Gratuity will be added to parties of 6 or more. Max $100 iTEX per table. Max $100 Synergy per table.