

THE PARISIAN

DINNER MENU

TO START

🌸 STEAK TARTARE	hand-cut beef eye round, onions, capers, pickles, seasonings	24
🌸 FOIE GRAS TERRINE	mi-cuit from Perigord region, France	36
PÂTÉ DE CAMPAGNE	French counrty pâté, toast points, proscuitto	24
🌸 HOT FOIE GRAS	pan seared foie gras, aigre douce sauce (sweet and sour)	38
🌸 ESCARGOTS	persillade, garlic and parsley butter	18
TARTE FLAMBEE	puff pastry topped with caramelized onions, lardons, cheese, crème fraîche	16

SOUPS

ONION SOUP	caramelized onions, baguette bread croutons, swiss cheese gratinee	14
SOUP OF THE DAY		12
SALADS		
CAESAR SALAD	romaine heart lettuce, croutons dressed with lemon juice, garlic, Dijon mustard and Parmesan cheese	14
🌸 BEET VOLCANO	poached beetroot, goat cheese mousse, chives, Champagne vinaigrette	16
🌸 GARDEN SALAD	mixed greens, caramelized pecans, apple, lemon vinaigrette	13
SALAD CHEVRE CHAUD	Gratinee goat cheese over mix greens, walnuts, maple syrup glaze, lemon vinaigrette	18

MUSSEL CORNER APPETIZERS

🌸 MUSSELS PROVENCALE	white wine, shallots, garlic, tomato, NO CREAM	26
🌸 MUSSELS MARINIERE	white wine, garlic and shallot broth, cream	26
🌸 BLUE CHEESE MUSSELS	white wine, shallots, blue cheese, cream	26

FISH

🌸 MUSSELS PROVENCALE	white wine, shallots, garlic, tomato, NO CREAM, homemade pommes frites	38
🌸 MUSSELS MARINIERE	white wine, garlic and shallot broth, cream, homemade pommes frites	38
🌸 BLUE CHEESE MUSSELS	white wine, shallots and blue cheese, cream, homemade pommes frites	38
🌸 GRILLED SALMON BRITTANY	white wine lemon sauce, vegetables of the day, ratatouille, rice (or over a Caesar salad)	38
🌸 BRANZINO	pan seared, leek beurre blanc sauce, vegetables of the day, ratatouille, rice	46
🌸 MARKET VEGETABLE PLATE	Rutabaga, turnip, squash, carrot, rice, spring pea, ratatouille, cucumber, radish, cherry tomato	30

MEAT

🌸 POULET CAJUN	sliced chicken breast, light cajun spice and beurre blanc sauce, homemade pommes frites (or over a Caesar salad)	36
🌸 DUCK A L'ORANGE	crispy half duck, orange sauce, vegetables of the day, carrot purée	48
🌸 RIBEYE AU POIVRE	center cut 10oz Ribeye, five peppercorn sauce, homemade pommes frites	56
🌸 STEAK TARTARE	hand-cut beef eye round, onions, capers, cornichons, parsley, seasonings, homemade pommes frites	34
🌸 FILET MIGNON	8oz center cut beef tenderloin, Bordelaise sauce, vegetables of the day, carrot purée (or over a Caesar salad)	64
🌸 SKIRT STEAK	marinated center cut 10oz skirt steak, homemade pommes frites (or over a Caesar salad)	58
GOURMET BURGER	8oz ground chuck, caramelized onions, homemade pommes frites	30

SIDES 10

HOMEMADE POMMES FRITES
VEGETABLES OF THE DAY
CARROT PUREE
SPLIT PLATE

DESSERTS

PROFITEROLES
puff pastry, vanilla ice cream, topped with
Belgium chocolate ganache 12

CHOCOLATE POT DE CRÈME
dark chocolate cream, crumble
and crème anglaise 10

 **PAVLOVA**
meringue, Chantilly cream
and fresh strawberries 12

 **APPLE CAKE**
caramelized apples, crème anglaise 10

DESSERT CRÊPES

CHOCOLATE CRÊPES	
Belgium chocolate ganache, Chantilly cream	10
SWEET CRÊPES	
the genuine sugar and butter, Chantilly cream	10
FRUIT CRÊPES	
fresh mixed berry coulis, Chantilly cream	10
CARAMEL CRÊPES	
butter and homemade caramel sauce, Chantilly cream	10

🌸 GLUTEN FREE (wheat gluten)

The combination of ingredients makes the flavor of our dishes, please no substitutions. Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us. *Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

20% gratuity will be added to parties of 6 or more