

*Saturday,
November 29, 2008
Dinner Menu*

❖	Escargots(20 Minutes)	7
❖	Deli Plate	12
❖	Foie Gras.....	11
❖	Gravlax	9
❖	Boudin Noir w/ Apples.....	10
❖	Local Radishes w/ Beurre au Barrette	5
❖	Pâté de Campagne	6
❖	Smoked Duck Salad w/ Mango.....	10.5
❖	Calamari Provençal	9
❖	Soup.....	4.5
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❖	Salmon w/ Mango Butter Sauce.....	17
❖	Pistachio Crusted Rack of Lamb & Fig Sauce.....	28
❖	Guinea Hen w/ Chanterelles	21
❖	20 oz. Bone-In Rib Eye w/ Shallots	33
❖	Duck Breast w/ Honey & Lavender	22
❖	Local Flounder Meuniere.....	25
❖	Sweet Breads w/ Mustard Sauce	16
❖	Beef Tenderloin au Poivre	27
❖	Mussels “Rabelais”	15
❖	Cassoulet	26
❖	Bouillabaisse	24
❖	Pork Chop “Basquaise”.....	22
❖	Gulf Coast Trout w/ Crawfish	22
Cheese Plate		
	Small.....	9.5
	Large.....	15.5
	Tart of the Day	5.5
	Special Dessert	5
<i>Chocolate Truffle Hazelnut tart w/ Pumpkin Gelato</i>		