

*Wednesday*  
*July 28, 2010*  
*Dinner Menu*

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❖ Escargots(20 Minutes) .....	7
❖ Boudin Noir w/ Apples .....	12
❖ Basque Cheese w/ Local Honey Comb & Figs .....	9
❖ Smoked Duck Salad and Fresh Mango .....	13
❖ Deli Plate .....	15
❖ Pate de Campagne .....	8
❖ Pastrami Cured Salmon .....	10
❖ Foie Gras Torchon w/ Onion “Jam” .....	17
❖ Rillette de Maison .....	11
❖ Soupe du jour .....	5

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❖ Moules “Rabelais” .....	16
❖ Braised Pork w/ Pappardelle & Fried Egg .....	18
❖ Whole Roasted Gulf Snapper “Basquaise” .....	21
❖ Pork Tenderloin w/ Foie Gras, Peaches & Bacon .....	20
❖ 20 oz. Bone-in Rib Eye w/ Shallots.....	33
❖ Bouillabaisse .....	25
❖ Amber Jack w/ Lemon Butter.....	16
❖ Hanger Steak “au Poivre” .....	22
❖ Rainbow Trout ‘Almondine’ .....	24
❖ Pistachio Crusted Lamb Racks w/ Fig Sauce .....	28
❖ Duck Breast w/ Green Peppercorn .....	22

Cheese Plate .....	sm.12 lg.18
Tart of the Day .....	8