



## > AMUSE-GUEULES <

[A-Myz-Gool]

### CHÈVRE CHAUD 9

Roasted Goat Cheese | Bacon | Honey | Rosemary

### COQUILLE DE FRUITS DE MER [Ko-Keel] 10

Shrimp | Scallop | Mussels | Mushrooms

Leek Veloute

### TRIO OF HOUSE MADE PATÉS [Pa-Tay] 12

Salmon Rillettes | Terrine de Campagne

Mousse de Foie | Onion Jam

### STEAK TARTARE \* 12

Raw New York Strip | Capers | Cornichon | Red Onion

Harissa Mayo | Baguette Crisps

### GRAS DOUBLE LYONNAIS [Grah Doo-Bleh] 9

Caramelized Beef Tripe | Onions | Garlic | Parsley



## > SOUPES <

### ONION SOUPE GRATINÉE [Grah-Tin-Nay] 7

Veal Stock | Garlic Croutons | Gruyere Swiss

### CASSOULET 7

Navy Bean | Garlic Sausage | Duck Confit

Smoked Pork Belly | Fried Kale



## FROMAGES

### TABLE SIDE CHEESE CART

Two Selections 7

Three Selections 10

Five Selections 16



## > TARTINES <

[Tar-Teen]

### CREVETTE 8

Garlic Grilled Shrimp | Oven Dried Tomatoes

Garlic & Herb Boursin | Five Points Baguette

### JAMBON CRU 8

Prosciutto | Truffled Scrambled Egg

Shaved Mimolette | Five Points Sour Dough

### BOURGUIGNONNE [Boor-Gee-Nee-On] 8

Braised Beef | Caramelized Onion

House Made Garlic & Herb Boursin | Baguette

### POIRE ET BLEU [Po-Arr eh Bleh] 9

Duck Rillettes | Grilled Pear | Fourme d'Ambert Blue

Onion Jam | Baguette



## > SALADES <

### SALADE LYONNAISE [Lee-Oh-Nez] 11

Bacon Lardons | Poached Egg | Croutons

### ENDIVES ET NOIX [Ahn-Deeve Eh Noah] 10

Belgian Endive | Spicy Walnuts | Gruyere | Apple

### SALADE VERTE 8

Field Greens | Haricots Verts | Radishes | Vinaigrette

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness.





## > LES PLATS <

[Lay Plah]

<b>QUENELLE LYONNAISE</b> [Kin-Elle]	<b>17</b>
White Fish Dumpling   Lobster Sauce   Haricots Verts   Wild Rice Pilaf	
<b>BOEUF BOURGUIGNON</b> [Boor-Gee-Nee-Ahn]	<b>19</b>
Braised Chuck   Pinot Noir Demi   Lardons   Onions   Mushrooms   Egg Pasta	
<b>SAUMON EN PAPILOTTE</b> * [Pap-ee-Yote]	<b>23</b>
Atlantic Salmon Fillet   Spring Vegetable   Garlic Butter   White Wine   Wild Rice Pila	
<b>COTE DE PORC FARCIE</b>	<b>19</b>
Pork Rib Chop   Walnut Bread Stuffing   Belgian Chicon, Brussel Sprouts & Apples	
<b>POULET DIJONNAISE</b> [Pool-Lay]	<b>19</b>
Grilled Chicken   Dijon & White Wine   Haricots Verts   Wild Rice Pilaf	
<b>SEITAN VOL-AU-VENT</b> [Vuhl-Oh-Vahn]	<b>19</b>
Crimini Mushrooms   Butternut Squash   Curried Coconut Cream   Spinach   Puff pastry	
<b>FETTUCCINE BASQUAISE</b> [Bass-Kayz]	<b>22</b>
Shrimp   Salmon   Calamari   Mussels   Sausage   Eggplant   Tomato   Piment d'Espelette	
<b>BLANQUETTE DE VEAU</b> [Blankette Duh Vo]	<b>24</b>
Braised Veal Shoulder   Wild Mushroom   Spinach   Cream   Egg Pasta	
<b>SOURIS D'AGNEAU</b> [Soo-Ree Da-Nee-Oh]	<b>26</b>
Braised Lamb Shank   Dauphinoise Potato   Black Garlic Demi   Wilted Spinach	
<b>LAPIN CHASSEUR</b> [La-Pan Sha-Sir]	<b>27</b>
Rabbit Leg Confit   Boar Sausage and Wild Mushroom Ragu   Ratatouille	
<b>STEAK AU POIVRE</b> *	<b>27</b>
Hanger Steak   Peppercorn Sauce   Parmesan & White Truffle Frites   Salade Verte	



## SIDES

<b>CREAMED SPINACH</b>	<b>6</b>	<b>CAULIFLOWER HASH</b>	<b>6</b>
<b>PARMESAN &amp; WHITE TRUFFLE FRITES</b>	<b>6</b>	<b>POTATOES DAUPHINOISE</b>	<b>6</b>
<b>HARICOTS VERTS WITH ONION CONFIT</b>	<b>5</b>	<b>ENDIVE, BRUSSEL SPROUTS &amp; APPLES</b>	<b>7</b>