

Appetizers

Soupe à l'Oignon \$12.00

French onion soup, caramelized white onions, chicken broth, gruyère and croutons

Crème du Chou-Fleur \$10.00

Cream of cauliflower soup, country bread crouton and truffle oil

Salade du Parc \$12.00

Mesclun greens, gruyère, hard boiled egg, avocado,
tomato, red onions, bacon & croutons
Add roasted chicken breast \$7.00

Ballotine de Saumon d'Ecosse aux herbes fraîches

Caviar de Saumon, Crème fraîche aux herbes \$14.00

Salmon ballotine served cold with salmon caviar and sour cream herb sauce

Fois gras poêlé Salade de Betterave \$18.00

Seared foie gras with roasted beet salad

Assiette de Cochonnailles \$17.00

Pork rillettes, pork terrine, shaved Serrano ham, dry salami served with
house made pickled vegetables and country toast
foie gras torchon supplement \$10.00

Assiette de Fromages Artisanaux \$17.00

Daily selection of cheeses – Please inquire with your server

Gâteau de Crabe Façon "Westermann" \$19.00

Crab cake "Westermann" style with remoulade sauce and a mixed green salad
Available as an entrée with choice of one side \$33.00

Tarte Flambée aux Champignons Sauvages à L'Huile de Truffes \$12.00

Wild mushroom tart with fromage blanc and truffle oil

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.
Conceptualized by three star Michelin Chef Antoine Westermann

Entrées

Café du Parc Classics

Moules à la Marinière \$23.00

Steamed mussels in white wine, shallots, garlic, parsley & butter
served with hand cut fries

NY Steak Frites, Sauce Béarnaise \$29.00

Pan seared NY strip with béarnaise sauce and hand cut fries

Poulet Organic Rôti \$24.00

Roasted organic chicken served with roast chicken jus and potato puree

Filet de Boeuf aux Champignons de Saison \$34.00

Beef tenderloin, wild mushrooms, caramelized shallots,
potato puree, red wine reduction
Seared foie gras supplement \$10.00

Chef Westermann's Featured Seasonal Dishes

Saumon du Brillat-Savarin \$28.00

Oven poached salmon with leek and black truffle

Risotto de coquilles saint Jacques \$29.00

Scallop risotto with marscapone and herb coulis

Filet de Truites aux Amandes Haricots \$24.00

Shenandoah trout with french bean, almond and brown butter

24 Heures Jarret de Porc Braisé Sous Vide au Fenouil et Citron Confit \$24.00

24 Hour 'Sous Vide' Braised Pork Shank with Lemon Fennel Confit

Side Dishes \$6.00

Potato Puree
Tagliatelle
Seasonal Vegetables

French Fries
Creamed Spinach
Haricot Vert

Parties of 6 or more are subject to an 18% service charge and applicable tax.
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