



DINNER

WINTER RESTAURANT WEEK 2018

\$ 35 per person

Chef's amuse bouche

First Course

BELGIUM ENDIVE AND STILTON CHEESE

Candied Walnuts and Fig Compote

or

FOIE GRAS TRUFFLES WITH BRIOCHE TOAST

or

MARYLAND CRAB SOUP

Entree

FILET OF ATLANTIC SOLE MUNIERE

Parisienne Potatoes and Winter Vegetables

or

VG GRILLED VEGETABLE STRUDEL

Eggplant, Squash, Portobello Mushrooms wrapped in Filo on Spaghetti Squash

Dessert

CLASSIC FRENCH PITHIVIER

Almond Paste filled Puff Pastry, Vanilla Bean Ice Cream, Crème Anglaise

SOUPS

FRENCH ONION SOUP

Caramelized Onions, Swiss Cheese and Croutons 13

MARYLAND CRAB SOUP

Chesapeake Bay Crab, Tomato Broth and Vegetables 14

ENTREES

GF MUSSELS

Your Choice of Traditional - Tomato and Capers - Coconut Thai Curry 25

CHEF'S DAILY SELECTION OF LOCALLY SOURCED SEAFOOD 32

GF PAN SEARED SEA BASS & SCALLOPS

Spinach Corn Chowder and Candied Bacon 42

BERKSHIRE PORK TENDERLOIN

Calvados Apples and Truffle Gnocchi's 31

SUPREME DE CANARD

Pan-Fried Duck Breast on Champagne braised White Cabbage and Cassis Reduction 29

STEAK CAFÉ DE PARIS

12oz Prime Strip Steak Served with French Green Beans, Café de Paris Butter and Pommes Frites 46

BEEF BOURGUIGNON

Root Vegetables and Pommes de Terre 35

STEAK AU POIVRE

Prime Beef Tenderloin Topped with Peppercorn Sauce Served with Local Vegetables and Pommes Frites 52

CARRE' D'AGNEAU AUX HERBES ET HOMARD LOBSTER À LA CARDINAL

Herb crusted Lamb loin with poached Lobster, Truffle Potato Croquettes 42

VG GRILLED VEGETABLE STRUDEL

Eggplant, Squash, Portobello Mushrooms Wrapped in Filo on Spaghetti Squash 24

GF GRILLED FREE RANGE CHICKEN BREAST

Rainbow Swiss chard and Pommes Carré 28

DESSERTS

TARTE NORMANDY AUX POMMES

Golden Delicious Apples, Creamy Custard, Caramel Mousse, Spiced Apple Confit 11

HOMEMADE VANILLA SCONE ICE CREAM SHORTCAKE

Goat's Milk Ice Cream, Raspberry Jam, Mixed Berry Compote 13

ORANGE CREAMSICLE

Almond Dacquoise Sponge Cake, Orange Bavarois, Chocolate Powder, Bubble Sugar 14

DARK CHOCOLATE SPHERE

Carrot Cake, Cinnamon Ice Cream, Ginger Ale Geleé, Fresh Strawberries, Warm Chocolate Sauce 14

GF PUMPKIN CRÈME BRÛLÉE

Southern Pecan Lace Tuile, Fresh Berries 12

APPETIZERS / SALADS

GF STILTON SALAD

Belgium Endive and Stilton Cheese, candied Walnuts and Fig Compote 17

PAN-FRIED JUMBO LUMP CRAB CAKE

Served with a Rivulet of Louis Sauce 20

GF STEAK TARTARE

Hand Chopped Beef Marinated with Capers, Pommery Mustard and Served with Country Bread 21

MAINE LOBSTER TOWER

Butter Poached Lobster with Cognac Sauce on a Brioche Crouton 28

GF SCAMPI & SCALLOP

Artichoke Butter, Herb de Provence 26

LOCAL CHEESE & CHARCUTERIE BOARD

Assortment of Locally Sourced Cheeses, cured Ham, Saucisson, Bresaola, Cornichons with Homemade Toasted Fresh Bread, Cornichons, Grain Mustard, Honey and Marmalade 25

SALADE CAFÉ DU PARC

Organic Greens, Tomme de Savoie Cheese Hard-Boiled Egg, Avocado, Tomatoes, Red Onions Bacon and Croutons with Lemon Vinaigrette lg 18 sm 14

SALADE NIÇOISE

Peppered Tuna, Boiled potatoes, French Green Beans Hard Boiled Egg, Niçoise Olives, Anchovies and Dijon Vinaigrette lg 19 sm 14

GF - Gluten Free **VG** - Vegan

Parties of 6 or more are subject to a 20% service charge and applicable tax.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness