



HORS D'ŒUVRES

- Gâteau de Crabe Cuit au Plancha** 20
Pan Fried Jumbo Lump Crab Cake
Rivulet of Louis Sauce
- Carpaccio Du Bœuf** 18
Thinly Sliced Prime Beef Tenderloin, Mache Salad,
Parmesan Shavings, Capers & Lemon Vinaigrette
- Thon Croûtée au Sésame** 19
Sesame Crusted Yellowfin Tuna, Arugula, Fennel,
Black Olive Condiment, Pesto, Soy Mustard Vinaigrette
- Salade de Crabe Royale** 27
King Crab Salad, Avocado Puree, Mozzarella,
Green Beans, Fingerling Potatoes, Toast Melba
- Hudson Valley Foie Gras de Canard** 27
Seared Duck Liver, Parsnip Puree,
Pomegranate Seed and Pomegranate Gastrique



Les Fromages
Assortment of French Cheeses
Cranberry-Walnut Bread,
Grain Mustard, Honeycomb
Marmalade



La Charcuterie
Assortment of French Cold Cuts,
Pâté de Campagne
Selection of Mustards and
Accrètements

3 for 15 5 for 24 7 for 32

Soupe et salade

- Soupe à l'Oignons Gratinée** 14
Caramelized Onions, Swiss Cheese, Croutons
- Salade Niçoise** 14
Seared Peppered Tuna, Boiled Potatoes,
Haricot Vert, Hard-Boiled Egg, Niçoise Olives,
Anchovies, Dijon Mustard Vinaigrette
- Salade Café Du Parc** 14
Organic Greens, Tomme de Savoie, Hard-Boiled Egg,
Avocado, Tomatoes, Red Onions, Bacon, Croutons,
Lemon Vinaigrette
- Salade Lyonnaise** 16
Frisée, Lardon, Haricot Vert, Crouton, Poached Egg,
Dijon Mustard Vinaigrette

Ajouts Grillée | Add Ons

- Poitrine de Poulet** 8
Chicken Breast
- Filet au Saumon** 9
Salmon Filet

Entrées

- Moules à Votre Façon** 25
Your Choice of Traditional, Tomato and Capers
or Coconut Thai Curry
- Flétan de l'Atlantique Pané** 32
Bread Crusted Atlantic Halibut, Gratin Dauphinoise,
Sautéed Spinach, Artichoke Velouté
- Plat Du Jour** 32
Chef's Creation of The Day
- Bar et Homard** 43
Braised Rockfish and Lobster Tail,
Sautéed Spinach, Fennel, Black Olive,
French Riviera Sauce
- Steak Café du Parc** 46
12oz Prime New York Strip Steak, Haricot Vert,
Café de Paris Butter, Pommes Frites

- Côte de Porc Grillée** 31
Grilled Heritage Pork Chop, Fried Brussel Sprouts,
Spanish Chorizo, Charcuterie Sauce

- Bœuf Bourguignon** 35
Braised Black Angus Short Rib, Pearl Onions,
Lardon, Mushrooms, Red Wine Sauce

- Poitrine de Poulet Rôti au Jus** 27
Free Range Chicken Breast, French Mashed Potatoes, Haricot
Vert, Natural Chicken Jus

- Strudel aux Légumes Grillés** 24
Eggplant, Squash, Portobello Mushrooms,
Wrapped in Filo on Spaghetti Squash

- Magret de Canard Poêlé** 34
Pan Seared Moulard Duck Breast, Baby Carrot
Braised Savoy Cabbage, Red Wine Poached Fig

- Filet Au Poivre** 52
Prime Beef Tenderloin, Peppercorn Sauce,
Local Vegetables and Pommes Frites

plats d'accompagnement

- Purée de Pomme De Terre** 9
Mashed Potatoes

- Champignons Rôtis** 9
Roasted Mushrooms

- Épinards Sautéés** 9
Sautéed Spinach

- Pommes Frites aux Truffes et Parmesan** 9
Truffle Parmesan Fries

- Chou de Savoie Braisé** 9

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa



Desserts

Trilogie de Chocolat | 15

64% Dark Chocolate Shooter
Flourless Chocolate Almond Cake Morsel
Home Made Chocolate Marshmallow Ice Cream
Rich Dark Chocolate Sauce and Fresh Raspberries

Profiteroles | 12

Pillow of Baked Pate de Choux
Vanilla Bean Ice Cream Filling
Warm Chocolate Sauce Covering

Crème Brûlée à la Vanille | 12

Madagascar Vanilla Bean Flavored Crème Brûlée
Buttery Fennel Frond Sable Breton
Fresh Berries

Tarte aux Pommes | 15

Fresh Honey Crisp Apple
Vanilla Ice Cream
Frangelico Caramel Sauce

Pavlova aux Fruits Rouges | 15

Dehydrated Meringue filled with Lemon Oil Ice Cream
Vanilla Scented Berry Compote
Candied Lemon Rind and Fresh Mint



Les Fromages
Assortment of French Cheeses
Cranberry-Walnut Bread,
Grain Mustard

Boisson Chaudes

Café	5
Espresso	4
Macchiato	6
Double Espresso	6
Cappuccino	6
Café au Lait Latte	6
Hot Tea	5

CORDIALS

Grand Marnier	12
Chambord	12
Amaretto Di Saronno	12
Kahlua	12
Bailey's Irish Cream	12
Domaine De Canton	12
St. Germain Elderflower	12

Cognac | PORT

Hennessy VSOP	18
Hennessy XO	48
Remy Martin VSOP	18
Remy Martin XO	44
Remy Martin 1738	16
Sandeman Reserve	14
Sandeman 20 yrs	32

Executive Pastry Chef, Jason Jimenez

20% gratuity included for parties of 6 or more