



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
- Atlantic Salmon Tartar** 18
Orange Scented Salmon Tartar, Salmon Roe
Pickled Carnival Cauliflower, Beet Coulis
- Foie Gras Torchon Maison** 27
Hudson Valley Foie Gras Torchon, Cherry Compote
Toasted Almond, Cherry Coulis, Toast
- Os à Moelle a la Traditionelle** 21
Roasted Bone Marrow, Herb Garlic Butter
Toasted Country Bread



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
Mussels, Your Choice of Traditional, Tomato and Capers
or Coconut Thai Curry
- Épaule D' Agneau Braisée Commee Navarin** 32
Braised Lamb Shoulder, Couscous, Ratatouille
Navarin Sauce
- Plat Du Jour** 32
Chef's Creation of The Day
- Steak Café du Parc** 46
12oz Prime New York Strip Steak, Haricot Vert
Café de Paris Butter, Pommes Frites
- Risotto Vert aux Champignon** 24
Creamy Arugula Risotto, Sautéed Exotic Mushrooms
Poached Egg, Truffle Pecorino
- 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
- Rockfish Poeller a la Sauce Vierge** 34
Seared Local Rockfish, Broccolini, Fava Beans
Baby Carrot, Sauce Vierge
- Bouillabaise Façon Marseille** 37
Marseille Style Fisherman's Stew, Parisienne Potato Fennel
Sauce Rouille
- 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
- Poêlée de Champignon des Bois** 9
Sautéed Exotic Mushrooms
- Pommes Frites aux Truffes et Parmesan** 9
Truffle Parmesan Fries
- Broccolini Sauté** 9
Sautéed Broccolini
- Legume Mélanger aux Beurre d' Herbes** 9
Mixed Vegetables in Season Glazed with Herb Butter Fried

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