

## Starters

### PÂTÉ DE CAMPAGNE

Homemade Terrine, Pork, Mustard, Chutney, Pickles

### MOULES-FRITES

Mussels Steamed with Garlic, White Wine, Thyme, Braised Tomatoes, Fries

### ESCARGOT

Basil, Garlic, Lemon, Butter, Sea Salt

### CHÈVRE CRÊPE

Crispy Rolled Crêpe, Roasted Garlic Cream, Arugula, Roasted Tomatoes

## PLATS DU JOUR



### - MONDAY -

#### SEARED SEA BASS

Lemon, Brown Butter, Capers, Roasted Potatoes

### - TUESDAY -

#### RACK OF LAMB\*

Turnip Purée, Baby Végétales, Rosemary Jus

### - WEDNESDAY -

#### SLOW COOKED DUCK BREAST\*

Seasonal Fruit Chutney, Orange Confit, Duck Confit Croustillant

### - THURSDAY -

#### CRÊPES CORDON BLEU

Chicken, Ham, Swiss, Topped with Arugula, Cherry Tomatoes, Black Pepper Dressing

### - FRIDAY -

#### CROQUE MONSIEUR & MADAME\*

Baked Ham Sandwich, Emmental Cheese, Béchamel Cream, Egg

### - SATURDAY -

#### COQ AU VIN

Slow Cooked Chicken in Red Wine Jus, Roasted Brussel Sprouts, Potato Purée

### - SUNDAY -

#### SHORT RIB BOURGUIGNON

Braised Beef Short Ribs, Root Végétales, Roasted Potatoes, Morel Mushrooms

## Soups & Salads

### LOBSTER BISQUE

Tarragon, Puff Pastry

### SOUPE A L'OIGNON

Caramelized Onions, French Cheeses, Brioche

### BABY ARUGULA SALAD

Toasted Pine Nuts, Balsamic Vinaigrette

### FRISÉE LARDON SALAD\*

Crispy Pork Belly, Poached Egg, Pickled Shallots and Parmesan

## From the Baker's Oven

### CROISSANTS

Plain, Chocolate, Nutella, Almond

### BRIOCHE

Miniature Braids

### SAVORY LOAF FOCACCIA

Roasted Tomato Garlic or Rosemary Parmesan

### MADELEINES OF THE DAY

### DEMI BAGUETTE

### SOURDOUGH LOAF

### FOUGASSE OF THE DAY

## Entrées

### STEAK FRITES\*

Maître d'Hôtel Butter or Béarnaise Sauce

### TROUT GRENOBLOISE

Pineapple, Capers, Parsley

### ROASTED BABY CHICKEN

Crème fraîche, Potato Purée, Natural Jus

### WILD MUSHROOM TART

Wild Mushroom Tart with Asparagus, Leeks, Roasted Garlic Aioli



## CHEESE & CHARCUTERIE

### GOURMET CHEESE SELECTIONS

CHOOSE 2

CHEESE  
BRIE  
CANTAL  
PORT SALUT

CHOOSE 2

CHARCUTERIE  
JAMBON DE BAYONNE  
SAUCISSON  
PORK RILLETTE

### ASSIETTE DE FROMAGES

Chef's Selection of Cheese with a glass of Port Wine

## Sandwiches

on your choice of a baguette or croissant

### HAM AND CHEESE BAGUETTE SANDWICH

Bibb Lettuce, French Vinaigrette, Heirloom Tomato, Cornichon

### TUNA SALAD BAGUETTE SANDWICH

Arugula, Roasted Garlic Aioli, Radish

### BRIE AND TURKEY BAGUETTE SANDWICH

Mâche and Cranberry - Apple Dressing

### "LE FRANÇAIS" BURGER\*

Melted Cheese, Caramelized Onions, Pepper Bacon, Arugula

## Beverages

Café Américain.....	\$5
Espresso.....	\$4
Cappuccino.....	\$5
Fresh Squeezed Juice - Grapefruit / Orange.....	\$4
Arizona Iced Tea.....	\$4
Evian & Acqua Panna.....	\$5

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Wines

	GL	BTL
SPARKLING WINE, CELEBRITY VINTAGES, BRUT FR	8	35
ROSE, LE BEL OLIVIER FR	8	39
RIESLING KABINETT, J & H SELBACH, 'KINGFISH' DE	11	48
PINOT GRIGIO, CORTE GIARA IT	9	36
CHARDONNAY, THE SEEKER CA	9	35
CHARDONNAY, OPULENCE BY CELEBRITY CRUISES & GRGICH HILLS CA	16	75
SAUVIGNON BLANC, VILLA MARIA, 'PRIVATE BIN' NZ	11	50
CABERNET SAUVIGNON, CHATEAU SOUVERAIN CA	8	35
CABERNET SAUVIGNON, ELEGANCE BY CELEBRITY CRUISES & JACKSON FAMILY WINES CA	11	43
PINOT NOIR, CASTLE ROCK, 'CALIFORNIA CUVÉE' CA	9	39
SHIRAZ, GRANT BURGE, '5TH GENERATION' AU	9	39
MALBEC, ALTA VISTA, ESTATE AR	12	55
TEMPRANILLO, TORRES 'IBERICOS' ES	9	38

## Cocktails \$14

### Q-JITO

CUBA IS THE BIRTHPLACE OF THE MOJITO, ALTHOUGH THE EXACT ORIGIN OF THIS CLASSIC COCKTAIL IS THE SUBJECT OF MUCH DEBATE. THE STORY OF THE MOJITO TRACES BACK TO A 16TH CENTURY DRINK THE "EL DRAQUE" IN HONOR OF SIR FRANCIS DRAKE.

### BLUE MOON

THIS LOST AND FORGOTTEN COCKTAIL WAS RECENTLY REVIVED FROM ITS ORIGINAL RECIPE FOUND IN HUGO ENSSLIN'S BOOK RECIPES FOR MIXED DRINKS PRODUCED IN 1917.

### MOSCOW MULE

VODKA WAS VIRTUALLY UNKNOWN IN THE US, UNTIL WELL AFTER PROHIBITION. IN THE LATE 1930'S A RUSSIAN EX-PAT NAMED RUDOLPH KUNETT WAS MAKING ABOUT 20 CASES A DAY IN BETHEL, CONNECTICUT, AND NOT MAKING HIS RENT. COME 1939, HE WAS NEARLY BROKE AND SOLD THE BRAND, CALLED SMIRNOFF, TO JOHN MARTIN, THE HEAD OF G.F. HEUBLEIN & BROS.



# Le Petit Chef & Family

*Cooking Through the Seasons*



## Le Menu Extraordinaire

### Spring

#### SPRING PEA SOUP

CRÈME FRAÎCHE, LEMON,  
SMOKED BACON

### Summer

#### KING CRAB FARFALLE PASTA

SWEET CORN, BASIL,  
CHERRY TOMATOES,  
AGED PARMESAN

### Fall

#### GRILLED BEEF FILET MIGNON\*

SHORT RIB CROUSTILLANT,  
WARM SPICE PUMPKIN PURÉE,  
BABY VEGETABLES, GLAZED  
CIPOLLINI ONIONS

### Winter

#### DOUBLE CHOCOLATE FUDGE BROWNIE

VANILLA GELATO,  
CARMELIZED MARSHMALLOW

## The Other Menu

### Spring

#### CRISPY LAMB AND ASPARAGUS SALAD\*

POACHED EGG, TRUFFLE  
DRESSING

### Summer

#### SLOW-ROASTED DUCK BREAST\*

PARSNIP PURÉE, CHARRED  
BRUSSELL SPROUTS, RED  
WINE-BRAISED CABBAGE,  
NATURAL JUS

### Fall

#### SEARED HALIBUT\*

SAUTÉED SPINACH, TAHINI,  
BLACK SESAME, CURRY OIL

### Winter

#### CHERRY ALMOND CAKE

BRANDY SNAPS, BERRY  
COMPOTE, CRÈME ANGLAISE

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