

The Menu

Appetizers

<i>Carrot Ginger Bisque</i>	<i>Home made creamed bisque</i>	9
<i>Cauliflower Blue cheese Bisque</i>	<i>Home made creamed bisque</i>	9
<i>La More Waffle</i>	<i>Light waffle with pieces of caramelized apple topped with blue cheese and arugula</i>	13
<i>Mushroom Delight</i>	<i>Mushrooms sautéed in a creamy garlic sauce served on slightly toasted home made bread</i>	14/20
<i>Goat cheese Salad</i>	<i>A warm goat cheese pillow encased in pastry drizzled with honey served atop a mix of arugula, cherry tomato, apple, cucumber, shallot and walnut</i>	15 split 20
<i>Burrata</i>	<i>Fresh creamy mozzarella cheese atop a petite arugula and tomato salad served with avocado mousse, basil crystals and crostini</i>	17

From the Sea

<i>Salmon Shrimp Pasta</i>	<i>Fresh, home made squid ink fettuccine with a creamy sauce topped with fresh salmon, black tiger shrimp, broccoli and cherry tomato</i>	29
<i>Seared Salmon</i>	<i>Seared salmon served with a steamed vegetable bouquetière, red potatoes and a creamy leek sauce</i>	28
<i>U8 Scallops</i>	<i>Seared sea scallops on a bed of risotto with a candied tangerine beurre blanc sauce</i>	36
<i>Black Grouper</i>	<i>Baked black grouper with a light crust on a bed of risotto served with asparagus and a creamy cherry tomato sauce with fresh basil and champagne</i>	35

The Mussels

<i>Marinière Mussels</i>	<i>The traditional base of all mussel recipes with celery, onions and butter</i>	23
<i>Chardonnay Mussels</i>	<i>Chardonnay has been added to the traditional Marinière recipe</i>	25
<i>Creamy garlic Mussels</i>	<i>Mussels Marinière with fresh garlic and cream</i>	27
<i>Tomato Mussels</i>	<i>Mussels Marinière with tomato, fresh basil, garlic and a hint of Chardonnay</i>	28
<i>Dijon Mussels</i>	<i>Mussels Marinière with Dijon mustard, cream and a hint of Chardonnay</i>	28
<i>Curry Mussels</i>	<i>Mussels Marinière with curry, apple, cream and a hint of Chardonnay</i>	28
<i>Blue Cheese Mussels</i>	<i>Mussels Marinière with blue cheese, cream and a hint of Chardonnay</i>	28
<i>Provençal Mussels</i>	<i>Mussels Marinière with tomato and basil, flavored with Pastis</i>	29
<i>Angela's favorite</i>	<i>Creamy Provençal Mussels</i>	29
<i>Asparagus Mussels</i>	<i>Mussels Marinière with asparagus, fresh basil, tomato, cream and a hint of Chardonnay and truffle oil</i>	29

From the Land

<i>Steak Tartare</i>	<i>Raw 100% Certified Angus Beef Filet Mignon prepared to order and seasoned to perfection with capers, egg yolk and pickles, served with fries</i>	31
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<i>Pork Tenderloin</i>	<i>Baked Pork tenderloin with a creamy mustard sauce, served with a potato carrot mash, asparagus, broccoli and mushroom</i>	26
<i>Duck Breast Archiduc</i>	<i>Duck breast in a creamy mushroom sauce served with broccoli, asparagus and gratin dauphinois potatoes</i>	35
<i>Filet Mignon 6/9oz</i>	<i>Seared 100% Certified Angus Beef Filet Mignon served with beurre maitre d'hotel, fries and steamed vegetables</i>	34/40
	<i>Add creamy mushroom, Dijon mustard or blue cheese sauce for \$5</i>	
<i>Filet Mignon en Croûte</i>	<i>Beef Filet Mignon wrapped in puff pastry with a blue cheese filling served with steamed vegetables and creamer potato</i>	38

\$5 split fee

\$5 appetizer as entree fee

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
For health safety reasons, mussels are not to be boxed

*All items are home made with love
and prepared to order by the chef herself*