



## *Dinner*

### *Appetizers*

#### *Soupe à l'Oignon \$12.00*

French onion soup, caramelized white onions, chicken broth, Gruyère and croutons

#### *Crème de Champignons Sauvages aux Asperges \$ 10.00*

Wild Mushroom soup, crème fraîche, asparagus and croutons

#### *Salade du Parc \$12.00*

Mesclun greens, Gruyère, hard boiled egg, avocado, tomato, red onions, bacon and croutons

**Add roasted chicken breast \$7.00**

#### *Coquilles Saint Jacques à l'orange et à la vanille \$ 17.00*

Scallops with orange vanilla sauce, celeriac puree, peas, morels and white wine foam

#### *Foie gras Sauté en croute de Pavot, Salade tiède d'Asperges Vertes \$ 20.00*

Poppy seed crusted pan-seared foie gras with warm Asparagus salad

#### *Croustillant de Ris de Veau, Fricassee de Champignons et petits pois \$ 17.00*

Crispy Sweetbread, medley of seasonal mushroom and English peas

#### *Assiette de cochonnailles \$17.00*

Pork rillettes, pork terrine, shaved Serrano ham, dry salami served with house made pickled vegetables and country toast

#### *Assiette de fromages artisanaux \$17.00*

Daily selection of cheeses – Please inquire with your server

#### *Gâteau de crabe façon "Westermann" \$14.00*

Crab cake "Westermann" style with remoulade sauce and a mixed green salad

**Available as an entrée with choice of one side \$30.00**

#### *Tarte flambée Alsacienne \$11.00*

Alsatian style tart topped with smoked bacon, onions and fromage Blanc

**Add Muenster cheese \$3.00**

## *Entrées*

### *Café du Parc Classics*

Each entrée is accompanied by your choice of a side dish:

*Mashed Potato - Fresh Egg- Pappardelle - Seasonal Vegetables*

*French Fries - Creamed Spinach*

#### *Moules à la Marinière \$21.00*

Steamed Mussel in white wine, shallots, garlic, parsley and butter

#### *NY Steak Frites, sauce Béarnaise \$29.00*

Pan-seared NY Strip served with Béarnaise sauce

Parties of 8 or more are subject to an 18% service charge and applicable tax.

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.

**Conceptualized by three star Michelin Chef Antoine Westermann**



## *Chef's Featured Seasonal Dishes*

### *Saumon Rôti à la Barigoule \$ 27.00*

Pan-seared Scottish Salmon, slow cooked vegetables in lemon and coriander broth

### *Filet de Cabillaud au curry, puree de poireaux \$ 25.00*

Atlantic Cod Fish, leek puree, curry white wine sauce

### *Filet de boeuf aux champignons de saison \$32.00*

Beef tenderloin, wild mushroom medley, caramelized shallots, mashed potatoes, red wine reduction

### *Poussin rôti à la Diable, pommes pailles \$ 23.00*

Roasted Cornish Hen, shoe string potatoes, tomato confit, mustard demi glace

### *Navarrin d'agneau printanier \$ 24.00*

Slow braised spring lamb stew

### *Filets de Truite farcis aux légumes du temps, Sauce au Riesling \$ 23.00*

Shenandoah Trout fillet stuffed with spring vegetables and Riesling sauce

### *Cote de Porc cuite "Sous Vide", Salade de pommes de terre à la Niçoise \$ 27.00*

Slow cooked Pork Chop with Niçoise potatoes salad, glazed carrots, natural jus

## *Side Dishes*

Additional side dishes \$5.50

*Mashed Potato*

*Pappardelle*

*Seasonal Vegetables*

*French Fries*

*Creamed Spinach*

## *Desserts*

### *Barre au Chocolat Jivara, caramel et cacahuètes salées \$ 10.00*

Jivara chocolate bar, milk chocolate mousse, caramel, salty peanut crunch

### *Mousse au chocolat blanc, framboises et crumble de Muscovado \$ 11.00*

White chocolate raspberry crumble, white chocolate mousse, semi-preserved raspberries, Muscovado crumble, red berries sorbet

### *Tarte au chocolat Valrhona, sorbert aux cerises, tuile au gruau de cacao \$ 10.00*

Chocolate tart with cacao nib tuile and sour cherry sorbet

### *Fraisier \$ 10.00*

Genoise, pastry cream, strawberry gelee

### *Saint Honoré \$ 9.00*

Pate choux, coffee crème anglaise, cream puffs dipped in caramel on sugar dough with light pastry cream

### *Nos Sorbets et glaces du jour, fait maison \$8.50*

House made Ice Cream and Sorbet

Parties of 8 or more are subject to an 18% service charge and applicable tax.

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.

Conceptualized by three star Michelin Chef Antoine Westermann