

# Café du Parc

## 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
- Foie Gras Torchon Maison** 27  
Hudson Valley Foie Gras Torchon, Cherry Compote  
Toasted Almond, Cherry Coulis, Toast
- Assortiments Méditerranéen** 18  
Hummus, Marinated Artichokes and Baba Ghanoush  
Served with Grilled Pita



**Les Fromages et La Charcuterie**  
Assortment of French Cheeses and Cold Cuts  
Pâte de Campagne, Cranberry-Walnut Bread,  
Grain Mustard, Honeycomb  
Marmalade

25

## SOUPE ET SALADE

- Soupe à l'Oignons Gratinée** 14  
Caramelized Onions, Swiss Cheese, Croutons
- Salade Niçoise** 14|19  
Seared Peppered Tuna, Boiled Potatoes,  
Haricot Vert, Hard-Boiled Egg, Niçoise Olives,  
Anchovies, Dijon Mustard Vinaigrette
- Salade Café Du Parc** 14|18  
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
- Salade au noix de St.-Jacques et Fenouil** 20  
Seared Sea Scallops, Fennel Chiffonade, Radicchio  
Mache, Espellete Citrus Vinaigrette

## SUPPLEMENT POUR SALADE

- Poitrine de Poulet** 8  
Chicken Breast
- Filet au Salmon** 9  
Salmon Filet
- Petite Tournedos** 18  
Petite Filet

## LES SANDWICHES

Servi avec votre choix de: Salade Verte ou Pommes Frites  
Served with Your Choice of: Mixed Greens or Pommes Frites

- Burger D'Agneau Marocain** 25  
Colorado Lamb Burger, Hummus, Piquillo Pepper,  
Parmesan and Arugula
- Willard Lobster Roll** 27  
Brioche Roll, Vine Ripe Tomato, Avocado  
French Cocktail Sauce, Asian Slaw
- Croque Monsieur** 21  
French Ham, Gruyère and Sauce Béchamel
- Willard Burger** 23  
Black Angus Beef, Fried Onions, Tomatoes, Pickles,  
Raclette and Truffle Aioli

## ENTRÉES

- Moules à Votre Façon** 25  
Mussels, Your Choice of Traditional, Tomato and Capers  
or Coconut Thai Curry
- Risotto Vert aux Champignon** 24  
Creamy Arugula Risotto, Sautéed exotic Mushrooms,  
Poached Egg, Truffle Pecorino
- 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
- Rockfish Poeler a la Sauce Vierge** 34  
Seared Local Rockfish, Broccolini, Fava Beans  
Baby Carrot, Sauce Vierge
- 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
- Bouillabaisse Façon Marseille** 37  
Marseille Style Fisherman's Stew, Parisienne Potato Fennel  
Sauce Rouille

## FORMULE DE MIDI



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 Soupe à l'Oignons Gratinée +  $\frac{1}{2}$  Lobster Roll Or  $\frac{1}{2}$  Croque Monsieur = 23

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

Vegetarian, vegan and gluten-free options available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
20% gratuity included for parties of 6 or more