



## HORS D'ŒUVRES

<b>Gâteau de Crabe Cuit au Plancha</b> Pan Fried Jumbo Lump Crab Cake Rivulet of Louis Sauce	20
<b>Carpaccio Du Bœuf</b> Thinly Sliced Prime Beef Tenderloin, Mache Salad Parmesan Shavings, Capers & Lemon Vinaigrette	18
<b>Thon Croûtée au Sésame</b> Sesame Crusted Yellowfin Tuna, Arugula, Fennel Black Olive Condiment, Pesto, Soy Mustard Vinaigrette	19
<b>Atlantic Salmon Tartar</b> Orange Scented Salmon Tartar, Salmon Roe Pickled Carnival Cauliflower, Beet Coulis	18
<b>Foie Gras Torchon Maison</b> Hudson Valley Foie Gras Torchon, Cherry Compote Toasted Almond, Cherry Coulis, Toast	27
<b>Os à Moelle a la Traditionelle</b> Roasted Bone Marrow, Herb Garlic Butter Toasted Country Bread	21



**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  
Accrtements

3 for 15 5 for 24 7 for 32

## SOUPE ET SALADE

<b>Soupe à l'Oignons Gratinée</b> Caramelized Onions, Swiss Cheese, Croutons	14
<b>Salade Niçoise</b> Seared Peppered Tuna, Boiled Potatoes Haricot Vert, Hard-Boiled Egg, Niçoise Olives Anchovies, Dijon Mustard Vinaigrette	14
<b>Salade Café Du Parc</b> Organic Greens, Tomme de Savoie, Hard-Boiled Egg Avocado, Tomatoes, Red Onions, Bacon, Croutons Lemon Vinaigrette	14
<b>Salade Lyonnaise</b> Frisée, Lardon, Haricot Vert, Crouton, Poached Egg Dijon Mustard Vinaigrette	16

## AJOUTS GRILLÉE | ADD ONS

<b>Poitrine de Poulet</b> Chicken Breast	8
<b>Filet au Saumon</b> Salmon Filet	9

## ENTRÉES

<b>Moules à Votre Façon</b> Mussels, Your Choice of Traditional, Tomato and Capers or Coconut Thai Curry	25
<b>Épaule D' Agneau Braisée Commee Navarin</b> Braised Lamb Shoulder, Couscous, Ratatouille Navarin Sauce	32
<b>Plat Du Jour</b> Chef's Creation of The Day	32
<b>Steak Café du Parc</b> 12oz Prime New York Strip Steak, Haricot Vert Café de Paris Butter, Pommes Frites	46
<b>Risotto Vert aux Champignon</b> Creamy Arugula Risotto, Sautéed Exotic Mushrooms Poached Egg, Truffle Pecorino	24
<b>Bœuf Bourguignon</b> Braised Black Angus Short Rib, Pearl Onions Lardon, Mushrooms, Red Wine Sauce	35
<b>Poitrine de Poulet Rôti au Jus</b> Free Range Chicken Breast, French Mashed Potatoes Haricot Vert, Natural Chicken Jus	27
<b>Rockfish Poeller a la Sauce Vierge</b> Seared Local Rockfish, Broccolini, Fava Beans Baby Carrot, Sauce Vierge	34
<b>Bouillabaise Façon Marseille</b> Marseille Style Fisherman's Stew, Parisienne Potato Fennel Sauce Rouille	37
<b>Filet Au Poivre</b> Prime Beef Tenderloin, Peppercorn Sauce Local Vegetables and Pommes Frites	52

## PLATS D'ACCOMPAGNEMENT

<b>Purée de Pomme De Terre</b> Mashed Potatoes	9
<b>Poêlée de Champignon des Bois</b> Sautéed Exotic Mushrooms	9
<b>Pommes Frites aux Truffes et Parmesan</b> Truffle Parmesan Fries	9
<b>Broccolini Sauté</b> Sautéed Broccolini	9
<b>Legume Mélanger aux Beurre d' Herbes</b> Mixed Vegetables in Season Glazed with Herb Butter Fried	9

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