JEANNE & GASTON

APPETIZERS

SOUPE EN CROUTE WILD MUSHROOM AND CHICKEN SOUP	12.
FRENCH ONION SOUP "AU GRATIN" WITH GRUYERE	10.
MELANGE DE SALADE,BALSAMIC VINAIGRETTE & CARAMELIZED GARLIC CHIPS	9.
OYSTER DUO, 3 FRESH OYSTERS W/LEMON -2 OYSTERS IN SEA WATER ASPIC	15.
TUNA TARTAR*,WASABI CAVIAR	14.
NAPOLEON, CRAB & AVOCADO NAPOLEON WITH LEMONGRAS & CILANTRO	13.
ESCARGOTS, FINE GARLIC & PARSLEY BUTTER	14.
LOBSTER " CHARTREUSE" AND SEA FOD BISQUE	14.
ARTICHOKE NICOISE, ANCHOIADE DRESSING	13.
FOIE-GRAS TERRINE PEAR VIGNERONNE AND RIOJA REDUCTION	17.
"TARTE FLAMBEE": FRENCH STYLE PIZZA WITH CREMA FRAICHE,ONION & BACON	13.
CHEESE BOARD, BABY GREENS, WALNUTS & APPLE (4 CHEESES)	15.
CHARCUTERIE, PROSCIUTTO, DRY & GARLIC SAUSAGE, DUCK PATE	15.

ENTREES

FILET OF SOLE "FARIGOULETTE"	26.
SEARED NORTHERN PIKE FILET "MATELOTE" STYLE	26.
"PRINCE EDWARD" ISLAND MUSSELS MARINIERE, FRENCH FRIES	18.
GRILLED SALMON, GINGER & HONEY MUSTARD EMULSION, ROASTED TOMATO CRUMBLE	25.
"STEACK TARTAR*" PREPARE TO YOUR TASTE	24.
STEAK FRITES 8OZ BLACK PEPPER SAUCE POMMES FRITES	24.
"LE BOURGUIGNON"BRAISED SHORT RIBS IN PINOT NOIR REDUCTION	26.
ROASTED FREE RANGE CHICKEN CHICKEN, POTATO PUREE AND GARLIC JUS	24.
FARM RAISED SQUAB COOKED TWO WAYS, PETIT POIS A LA FRANCAISE	26.
"HARICOT DE MOUTON" BRAISED LAMB AND MASHED WHITE BEANS AND ORANGE JUS	25.
FRESH LEMON PASTA WITH SHRIMPS AND KAFFIR LEAVES	26.
HOME MADE GNOCCHI FLORENTINE	20.
TRUFFLE MACARARONI AND CHEESE	31.

SIDE DISH $5.: FRENCH FRIES -VEGETABLES - SAUTED SPINASH - HOME MADE PASTA - MESCLUN SALAD

*TARTAR OR CEVICHE = RAW INGREDIENT - SUBTITUTIONS ARE SUBJECT TO ADDITIONNAL CHARGE