

Mother's Day Specials

TOMATO GAZPACHO

\$ 12.50

Tomatoes, Cucumbers, Onions, Olive Oil, Croutons, Chives

*HOMEMADE FOIE GRAS TERRINE

\$ 34.00

Pecan and Chestnut Brioche, Liège Syrup

30g Tsar Imperial Balka Petrossian Caviar (\$165)

\$165.00

Served with Blinis and Sour Cream And 2 complimentary
Champagne Flutes Charles Clément Brut, Colombé le Sec, N/V

COD WAFFLE

\$ tbt

Sliced Cod Gravlax and Lemon Jelly

*WARM GOAT CHEESE SALAD

\$ 13.50

Warm Goat Cheese with Toasted Pecan and Chestnut Brioche, Mesclun, Liege Syrup

*BELGIAN ENDIVE SALAD

\$ 14.50

Bleu and Chimay Cheese, Roasted Pecan Nuts, Gala Apples, Shallot, Endive Dressing

*BEET SALAD

\$ 14.50

Feta Cheese, Grapefruit, Cashew Nuts, Citrus Dressing, Green Onions, Chives

CAESAR SALAD

\$ 13.50

Shaved Parmesan, Boquerón Anchovies, Croutons and Caesar Dressing.

*COUNTRY PATE

\$ 14.95

Pork Pate mixed with Chestnut, Pistachio, Black Trumpet
Served with Toasted Country Bread, Seasonal Pickles, Mixed Green Salad

6 BURGUNDY BAKED SNAILS

\$ 15.50

Garlic, Parsley, Butter, Parmesan Cheese, Breadcrumbs, Toasted Country Bread

BLACK SEA BASS TARTARE

\$ 19.95

Black Sea Bass Diced, Shallots, Chives, Kalamansi dressing, Crispy Rice, Pineapple Jelly

SAUCE

French Green Peppercorn Sauce
Smoked Fleur de Sel & Sarawak

SIDES

Sautéed Brussels Sprouts w/Pork Belly
Mashed Potatoes
Cavatelli Pasta w/Parmesan
Belgian Fries or Sweet Potato Fries
Sautéed Baby Spinach
Lentils "Du Puy"

*DISH MAY CONTAIN NUTS AND/OR SHELLFISH

BEFORE ORDERING, PLEASE LET US KNOW OF ANY FOOD ALLERGIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness

Mother's Day Specials

BOUILLABAISE STEAMED MUSSELS \$ 29.50

Served with Belgian Fries

NAVARIN LAMB STEW \$ tbt

Served with Spring Vegetables and Fingerling Potatoes

PANSEARED SCALLOPS \$ tbt

Served With Green Pea Mousse And Carrot Emulsion

GRILLED NORWEGIAN SALMON \$ 32.00

"Du Puy" Lentils, Dijon Mustard Sauce.

WHOLE NORWAY SOLE MEUNIERE Market Price

Butter, Parsley, Lemon, Capers.

Served with Sautéed Baby Spinach & Mashed Potatoes

NORTH CAROLINA TROUT \$ 32.95

Champagne Sauce.

Served with Sautéed Baby Spinach & Mashed Potatoes.

STEAMED MUSSELS & BELGIAN FRIES*

(Origin: Bang Island, Maine)

Marinière: White Wine, Leeks, Celery, Onions, Garlic, Butter \$ 29.50

Bourguignon: Creamy Red Wine and Mushroom Sauce, Bacon, Pear Onion \$ 29.50

Dijonnaise: Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks \$ 29.50

9oz HANGER STEAK \$ 34.50

French Green Peppercorn Sauce.

Served with Belgian Fries & Mixed Green Salad.

14oz BEEF RIBEYE ALLEN BROTHER ANGUS \$ 58.00

Smoked Fleur De Sel & Sarawak Pepper Butter.

Served with Belgian Fries & Mixed Green Salad.

CARBONNADE A LA FLAMANDE (Beef Stew) \$ 31.95

Marinated in Dark Belgian Beer.

Served with Mashed Potatoes.

TENDERLOIN BEEF TARTARE \$ 29.95

Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire & American Sauce.

Served with Mixed Green Salad & Belgian Fries.

MUSHROOM RAGU PASTA \$ 26.95

Vegetarian Ragu made with White Mushrooms, Tomatoes, Shallots, Garlic,

Parmesan, Gruyere, Homemade Zucca Pasta

RIGATONI BOLOGNESE \$ 24.95

Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions,

Thyme & 24 Months Aged Parmesan

SPLIT PLATES ARE SUBJECT TO AN ADDITIONAL \$4 CHARGE

First bread basket is complimentary; all others will be charged \$4.50

ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$4