

Appetizers

SALMON MILE FEUILLE- Thanksgiving Special <i>Gravlax and Smoked Salmon Mile Feuille Horseradish, Dill, Tobiako Cream Potato Waffle</i>	\$ 19.00
HOMEMADE FOIE GRAS TERRINE <i>Sliced Foie Gras served with Pecan Brioche and Liege Syrup</i>	\$ 24.95
*WARM GOAT CHEESE SALAD <i>Warm Goat Cheese / Pecan Brioche/ Mesclun / Liege Syrup</i>	\$ 11.50
*BELGIAN ENDIVE SALAD <i>Chopped Endives, Bleu & Chimay Cheese, Roasted Pecan Nuts, Gala Apples, White Balsamic Dressing.</i>	\$ 12.50
*BEET SALAD <i>Red Heirloom Beets, Feta, Grapefruit, Cashew Nuts & Citrus Dressing.</i>	\$ 11.95
CAESAR SALAD <i>Chopped Romaine, Shaved Parmesan, Boquerón Anchovies, Croutons & Caesar Dressing.</i>	\$ 10.95
BAKED SNAILS <i>6 Burgundy Escargots, Toasted Country Bread.</i>	\$ 14.05
YELLOWTAIL TARTARE <i>Diced Shitake Mushroom, White Beech Mushroom, Pickled Mushrooms, Shitake Chips & Potato Tuile. Parsley & Mushroom Mayonnaise</i>	\$ 19.95
*CHEESES PLATTER <i>Cremeux de Bourgogne, Fourme d'Ambert, Langres, Ossau Iraty, Tomme Brulee & 4 Cheese Puffs Served with Caramelized Pecans, Dried Apricots & Mesclun.</i>	\$ 17.90
*MUSHROOM SOUP <i>Chicken Broth, White Mushroom, Olive Oil, Cream, Garlic, Shallots, Crouton</i>	\$ 11.00

SPLIT PLATES ARE SUBJECT TO AN ADDITIONAL \$4 CHARGE
ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$4
WE DO NOT ALLOW LEFTOVER MUSSEL DISH TO BE TAKEN HOME.

* 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 food borne illness"

KID'S CORNER

CHICKEN FINGERS & FRIES	\$10.00
CAVATELLI BUTTER & PARMESAN CHEESE	\$10.00

Main Course

GRILLED NORWEGIAN SALMON	\$ 28.95
<i>Grilled Salmon, "Du Puy" Lentils & Dijon Mustard Sauce.</i>	
NORWAY SOLE MEUNIERE	Market Price
<i>Whole Sole Sauteed with Butter, Parsley, Lemon & Capers. Served with Sauteed Baby Spinach & Mashed Potatoes</i>	
NORTH CAROLINA TROUT	\$ 25.95
<i>Grilled Trout Filet. Served with Sauteed Baby Spinach & Mashed Potatoes. Champagne Sauce.</i>	
COD FILET - Thanksgiving Special	\$ 32
<i>8oz Pan Seared Cod Filet Served with Butternut Squash Aquarello Risotto Parsley Foam</i>	
STEAMED MUSSELS & BELGIAN FRIES (Origin: Dutch Mussels from Maine)	
<i>Marinière: White Wine, Leeks, Celery, Onions, Garlic & Butter</i>	\$ 26.50
<i>*Diable: Lobster Bisque, Tomatoes & Shallots</i>	\$ 28.00
* STUFFED TURKEY SUPREME- Thanksgiving Special	\$32
<i>Turkey Suprême stuffed with foie gras, Chestnut, Pistachio, Mushroom, Dry Fruit Turkey Legs Potato croquettes, Served with side of Sauteed Kale and Cranberry Orange Sauce</i>	
HANGER STEAK (9oz Origin: Shenandoah Valley)	\$ 31.95
<i>French Green Peppercorn Sauce. Served with Belgian Fries & Mixed Green Salad.</i>	
NY STRIP STEAK (14oz Origin: Creek Stone Farm)	\$ 42.95
<i>Smoked Fleur de Sel & Sarawak Pepper Butter. Served with Belgian Fries & Mixed Green Salad.</i>	
CARBONNADE A LA FLAMANDE	\$ 30.95
<i>Flemish Beef Stew Simmered in Dark Belgian Beer. Served with Mashed Potatoes.</i>	
BEEF TARTARE	\$ 29.95
<i>Diced Beef Tenderloin, Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire & Sauce Tartare. Served with Mixed Green Salad & Belgian Fries.</i>	
HOMEMADE VEGETARIAN LASAGNA - Thanksgiving Special	\$ 28.95
<i>Zucchini, Eggplant, Tomato, Red Pepper Served with Mix Green Salad</i>	
RIGATONI BOLOGNESE	\$ 22.85
<i>Roseda Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Carrots, Garlic, Onions, Thyme & 24 Months Aged Parmesan</i>	

SIDE DISHES \$ 9.25

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

SIDE SAUCES \$ 3.50

*French Green Peppercorn Sauce
Smoked Fleur de Sel & Sarawak Pepper Butter*