







# THIS EVENING'S MENU

WITHOUT BUTTER, WITHOUT EGGS, THERE IS NO REASON  
TO COME TO FRANCE.  
— PAUL BOÛSE

## STARTERS

-  **BEEF CARPACCIO\***  
DIJON AIOLI, ARUGULA SALAD,  
SHAVED PARMESAN
-  **CHICORY APPLE PEAR SALAD**  
TOASTED WALNUTS, BLUE CHEESE,  
CIDER VINAIGRETTE
-  **BOSTON LETTUCE AND  
GORGONZOLA SALAD**  
GORGONZOLA CHEESE, RED GRAPES, TOASTED  
HERB CROUTONS, WALNUT DRESSING
-  **CELEBRITY SIGNATURE CRAB CAKE**  
YELLOW CORN SUCCOTASH AND SPICY  
CHIPOTLE AIOLI
-  **TOMATO WATERMELON GAZPACHO**  
BELL PEPPER, CUCUMBER, BASIL, CROUTON,  
EXTRA VIRGIN OLIVE OIL
-  **CREAM OF BROCCOLI**  
CHEDDAR CHEESE CROSTINI

-  **SPICED DUCK RILLETTES QUENELLE**  
RASPBERRY EMULSION AND PETITE SALAD

-  **CLASSIC "CAESAR" SALAD**  
HEARTS OF ROMAINE, GARLIC  
CROUTONS, PARMESAN CHEESE

-  **CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE

-  **BAKED FRENCH ONION SOUP**  
HERB CROUTONS AND  
MELTED GRUYÈRE CHEESE


-  **ESCARGOTS À LA  
BOURGUIGNONNE**  
SHALLOTS, GARLIC, PARSLEY,  
PERNOD BUTTER

TIMELESS STARTERS

## ENTREES

-  **CAJUN SPICED DRUM FISH**  
BLACK BEAN RICE, OKRA, YELLOW CORN,  
SMOKED TOMATO-OLIVE OIL EMULSION
-  **OVEN ROASTED CHICKEN  
SALTIMBOCCA**  
PROSCIUTTO, SAGE & FONTINA CHEESE;  
MEDITERRANEAN VEGETABLES, LEMON-CAPER  
SAUCE
-  **PENNE PRIMAVERA**  
SEASONAL VEGETABLES, BASIL PESTO, OLIVE  
OIL, ROASTED GARLIC, PARMESAN CHEESE
-  **ROASTED PORK LOIN**  
SMOKED RED CABBAGE, BUTTERNUT SQUASH,  
CRANBERRY JUS
-  **BAROLO BRAISED BEEF  
SHORT RIBS**  
CREAMY TRUFFLE POLENTA, PEAS, CARROTS,  
SHIITAKE MUSHROOMS, RED ONION MARMALADE

-  **VEGETABLE KORMA**  
SPICED SEASONAL VEGETABLES, GROUND  
ALMONDS, COCONUT MILK; ROTI

-  **BROILED SALMON\***  
SERVED PLAIN OR WITH CLASSIC  
HOLLANDAISE SAUCE; MASHED  
POTATOES, SEASONAL VEGETABLES

-  **GRILLED CHICKEN BREAST**  
GARDEN THYME JUS; MASHED POTATOES  
AND SEASONAL VEGETABLES

-  **GRILLED NEW YORK SIRLOIN  
STEAK\***  
BEURRE MÂÎTRE D' HÔTEL;  
MASHED POTATOES, SEASONAL  
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

\*OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.