



Bistro a la Carte

Share Plates

<u>Raspberry Point Oysters</u> Lemon and Champagne Mignonette	MP
<u>Provençale Flatbread</u> Caramelized Onions, Prosciutto, Olives, Mushrooms, Tomato Sauce	18
<u>Artisan Cheese</u> Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Olives	Three Piece – 36 Five Piece – 45
<u>Charcuterie</u> Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini	For Two – 32 For Four – 45
<u>Pigs on a Clothesline</u> * <u>Brûléed Tableside</u> Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread	Three Piece - 16 Four Piece – 18 Six Piece – 22

Starters

<u>Cauliflower Bisque</u> Caramelized Cauliflower, Toasted Cashews, Green Grapes, Herbed Goat Cheese	14
<u>Gaufrette Chips</u> Roquefort, Aioli, Fine Herbs, Tomato Concassé	12
<u>Market Salad</u> Asian Pear, Burrata, Sweet Potato, Bacon, Candied Walnuts, Maple-Mustard Vinaigrette	16
<u>French Onion Soup</u> Toasted Brioche, Truffle Cheese	18

Mains

<u>Atlantic Halibut</u> Butternut Squash, Hazelnuts, Golden Raisin, Brussel Sprouts, Mushrooms	42
<u>Moules Frites</u> White Wine, Merguez, Leeks	26
<u>Roasted Vegetables</u> Mushrooms, Seasonal Vegetables, Root Vegetable Puree	26
<u>The L'Auberge Provençale Burger</u> Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Frites <i>Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50</i>	21
<u>Magret de Canard</u> Cassoulet, Duck Confit, Duck Sausage, Toasted Breadcrumbs	45
<u>Braised Lamb Shank</u> Parsnip Puree, Crispy Potatoes, Roasted Garlic, Broccoli Rabe	48
<u>Dry Aged New York Strip</u> Roasted Fingerlings, Royal Trumpet Mushrooms, Red Wine Jus	65

Sides for Two – 10

Truffle Fries
Crispy Potato Wedges with Fine Herbs
Brussels Sprouts with Cranberry Mostarda
Broccoli Rabe with Spicy Tomato Sauce
Breadbasket – 6

Dessert – 12

<u>Apple Fritter</u> Apple Butter
<u>Chocolate</u> Bourbon, Pots de Crème, Cocoa Nib Sable, Vanilla
<u>Crème Brûlée</u> Coconut, Coffee, Crème Fraiche
<u>Tart</u> Pecan