

MENU

APPETIZERS:

SOUP OF THE DAY or ESCARGOTS PROVENÇAL or
SPECIAL APPETIZER or FRESH MIXED GREENS

FISH	3 Courses	2 Courses	A la Carte
CATCH OF THE DAY	\$38	\$31	\$24
FLORIDA SNAPPER SPECIAL 6 OZ Pan seared and finished with Beurre Blanc sauce.	\$45	\$37	\$29
JUMBO SEA SCALLOPS 6 OZ Pan seared and finished with Beurre Blanc sauce in puffed Pastry.	\$46	\$38	\$31
GROUPER DIEPPOISE 6 OZ Pan seared, finished with creamy mussels sauce.	\$47	\$39	\$33
MEAT			
ROAST OF THE DAY	\$36	\$29	\$23
DUCK BREAST MAGRET 8 OZ Pan seared, finished honey demi-glazed cranberries, orange, thyme.	\$38	\$32	\$25
FULL RACK OF LAMB NEW ZEALAND 1 lb Pan seared, finished with shallots, Cream Port Reduction.	\$56	\$49	\$43
STEAK AU POIVRE (FILET) 8 OZ Finished Green Pepper Sauce	\$55	\$48	\$42

HOMEMADE DESSERTS

CRÈME BRULÉE, LAVA CAKE, LEMON TART VERRINE, ORANGE CAKE,
KEY LIME PIE, CHOCOLATE MOUSSE, CHOCOLATE PISTACHIO RHUM CAKE, TIRAMISU,
RED BERRIES, BREAD PUDDING, TRIO GOURDMAND, PROFITEROLES.

WEDNESDAY: SPECIAL PASTA M.P

THURSDAY: SPECIAL BRAISED M.P

A LA CARTE

SOUP DU JOUR	\$7	ESCARGOTS PROVENÇAL 1 dz	\$13
FRENCH ONION GRATINÉE	\$8.50	MIXED GREENS SALAD Nuts, Dries Berries, Dijon, Vinaigrette	\$8
FARMER BASKET LIMOUSIN Chicken Liver Terrine, Cured meat, Fruit, Brie, Pickles, Mustard	\$16	SALADE MAGRET DE CANARD FUMÉ Smoked Duck Breast Slices, Mixed Greens, Nuts, Berries, Dijon Vinaigrette.	\$18
FARMER BASKET PERIRORD Duck Liver Terrine and Cured Meat, Fruits, Brie, Pickles, Mustard.	\$29	TERRINE FOIE GRAS COLD Baked duck liver in terrine, candied figs, sea salt.	\$21
BRIE EN CROUTE Brie in Puffed Pastry, Dries Berries	\$11	FOIE GRAS POELE CHAUD & BRIOCHE Pan seared duck liver, brioche, candied figs, sea salt.	\$21
FRENCHY'S TARTINE NORMANDE Prosciutto, Brie, Dries Fruits, Salad	\$15		

VEGETARIAN

BURRATA SALAD Salad, Tomato, Pesto, Basil, Balsamic	\$16	FRENCHY'S TARTINE NIÇOISE Tomato, Burrata, Basil, Truffe	\$17
GOAT CHEESE SALAD Mixed Greens, Salad, Nuts, Goat Cheese Toast	\$13	PLATTER OF VEGETABLES (of the day)	\$13

DESSERTS A LA CARTE \$8

EARLY BIRD 3 COURSES
Soup or Salad, Fish or Roast Menu, Dessert

Monday - Thursday

\$23.95

5 pm - 6 pm