



## Hors d'oeuvres

*Cuisses de Grenouilles*...oak grilled frog legs with garlic thyme butter,  
fresh tomatoes and basil Parmesan bread crumbs...10

*Moules à la crème*...mussels in white wine, braised leeks, shallots and cream sauce...12  
Mussels main course size (1½lbs)...with French Fries and mayonnaise...22

*Céleri rémoulade aux crevettes*...celery root julienne, bay shrimp and rémoulade...8

*Soupe à l'oignon*...French onion soup...10

*Croquette de Crabe*...crab cakes with a tomato, basil, caper and balsamic relish...13

*Foie Gras*...seared fresh Foie Gras on toasted bread, sautéed apples and lobster  
with a Grand Marnier sauce...14

*Escargots persillade*...escargots served in the shell with garlic and parsley butter...9

*Escargots persillade*...Dozen...15

*Noix de St Jacques*...pan seared scallops with a wild mushroom purée,  
Le Puy green lentils and a white truffle essence...13

*Artichaut grillé*...oak grilled artichoke with roasted garlic aioli...9



## Assiette de Fromage

a selection of three French cheese with accompaniments...15

*Fourme D'Ambert*...rich, assertive raw cow's milk blue

*Buche Rondin*...semi-aged goat's milk cheese

*Pont L'Evêque*...brushed-rind cheese from the Normandy region



## Salades

*Salade d'endives et pommes*...endive & apple salad with bacon, blue cheese,  
toasted pecans and a honey mustard vinaigrette...11

*Salade au fromage*...organic mixed baby greens and frisée,  
crispy smoked bacon, warm French goat cheese, garlic confit and a hazelnut vinaigrette...12

*Salade de betteraves*...roasted red and golden beets, arugula, orange segments,  
goat cheese mousse and a citrus Dijon mustard vinaigrette...11

*Laitue*...bibb lettuce with fresh garden herbs and a red onion dressing...10

*Salade grillée*...grilled chopped salad with grilled zucchini, corn, radicchio, tomato,  
avocado, green onions with mixed greens and a lemon-mustard vinaigrette...11

*Stella's Caesar salad*...10





## Plats Principaux

**Filet de Porc...**marinated grilled pork tenderloin with goat cheese mashed potatoes, braised Swiss chard and an apricot - cherry gastrique...28

**Truite Amandine...**crispy skin trout with roasted almonds, broccoli rabe, roasted potatoes and a brown butter sauce...26

**Daube de biche...**venison ossobuco with braised Le Puy green lentils, shallots, baby carrots and fried salsify...29


**Cassoulet...**rich, slow-cooked white bean casserole with Toulouse pork sausage, lamb, garlic pork sausage and duck leg confit...29

**Carré D'agneau...**grilled rack of lamb, Moroccan style couscous, ratatouille with golden raisins and merguez, currant jus and Harissa...33

**Saumon poêlé...**wild mushroom Duxelles crusted pan seared Atlantic salmon with haricots verts, potato gratin and Bordelaise sauce...28

**Filet Oscar...**filet mignon, blue crab, asparagus, potato galette and Béarnaise sauce...33

**Noix de St Jacques...**Seared Scallops, butternut squash flan, poached lobster, roasted asparagus, carrot and pea shoot salad, lobster Cognac sauce...30



## Grillades A La Carte - Oak Wood Burning Grill

Seasoned with Provence herbs and grilled on our wood burning grill, with fresh julienne vegetables lightly sautéed in olive oil & lemon, and a choice of French fries, roasted potatoes or country mashed potatoes

**Chicken...**22

**Salmon...**25

**Ahi...**24

**Trout...**23

**Angus New York steak...**29

**Filet Mignon...**30

**Top sirloin...**26

**Rack of lamb...**29

### Warm sauces

**Béarnaise...**2

**Shallot Bordelaise...**2

**Cognac peppercorn...**2

### Cold sauces

**Horseradish cream...**2

**Maitre d'hôtel butter...**2

**Gribiche...**2

### Sides

**Sautéed green beans...**4

**Sautéed mushrooms...**5

**Sautéed carrots...**4

**Creamed spinach...**4

**Sautéed spinach...**4

**Roasted asparagus...**5

