

Friday January 25, 2019

**FIELD TO FORK**  
**FRENCH NIGHT**

*Soup de Jour*

**FRENCH ONION SOUP**

**LOBSTER BISQUE**

*Hors d'oeuvre*

**NICOISE SALADE**

Tomato, hard boiled egg, olives, fingerling potato, anchovy, tuna, greens, olive oil

**FROMAGE ET CHARCUTERIE**

House cured meats, french cheeses, accompaniments, baguette

**CUISSES DE GRENOUILLE**

"French hot wings" fried frog legs, sweet harissa glaze, bleu cheese dipping sauce

**ESCARGOT**

Slow poached snails in a parsley sauce, served over crunchy baguette

*Entrée*

**CANARD À L'ORANGE**

Duck breast, Parisian gnocchi, frisée, orange supreme, Bigarade sauce

**FRUIT DE MER BOUILLABAISSE**

Provençal stew, scallop, mussel, clam, lobster, grilled baguette, rouille

**ENTRECÔTE ET POMME FRITES**

8oz ribeye, béarnaise sauce, thin cut fries

**BLANQUETTE DE VEAU**

Veal shoulder, stewed in cream, pearl onions, crimini mushroom,  
served over egg noodles

**CRÊPE AUX CHAMPIGNONS**

Braised greens, mushroom medley, gruyere fondue sauce