



Three Course Tasting Menu...20.10
Sales Tax, Gratuity and Beverages Not Included

Appetizers

Salade Frisée au Lardons

*frisée lettuce with applewood smoked
bacon and warm sherry vinaigrette*

Endive Salade Chardenoux

*julienne of endive and radicchio with crisp pears,
peppered walnuts, blue cheese and walnut vinaigrette*

Onion Soup Les Halles

*rich beef broth with caramelized onions,
sourdough croûtons and gruyère cheese*

Melon Cocktail

*seasonal melons and fresh
berries with mint and sorbet*

Salade Maraîchère

*field greens with market vegetables, radishes, shaved
beets, chopped egg and lemon-tarragon vinaigrette*

Paté de Campagne

*country style pork paté with pistachios, mesclun
salad, toasted baguette and mustard sauce*

Vichyssoise

*chilled potato and leek soup with cream,
smoked bacon, chive and brioche croutons*

Salmon Cru

*citrus cured salmon with tartare
of summer vegetables and basil pesto*

Entrées

Duck Hash Landaise

*crisp duck confit and garlic potatoes topped with red
wine poached egg and honey vinegar thyme sauce*

Quiche aux Champignons

*warm tart of rich custard, wild mushrooms, leeks and
gruyère cheese with frisée and shaved radish salad*

French Toast

*sliced brioche in hazelnut batter with bacon,
caramelized bananas and vanilla crème fraîche*

Chicken Salade Gourmande

*sliced chicken breast with chicken confit, artichokes,
haricots verts, field greens and truffle vinaigrette*

Classic Eggs Benedict

*two poached eggs on an english muffin
with canadian bacon and hollandaise sauce*

Salmon à la Vierge

*spice crusted with picholine olives, garlic confit,
murro potatoes and tomato-coriander vinaigrette*

Risotto Printanière

*creamy arborio rice with summer vegetables,
heirloom cherry tomatoes and fines herbes*

Omelet Basquaise

*scrambled eggs with roasted peppers, potatoes,
onions, chorizo, cilantro and manchego cheese*

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.*

Joseph Harran, Chef de Cuisine

Jeffrey and Sallie Buben, Proprietors



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Appetizers

Paté de Campagne

country style pork paté with mesclun salad, pistachios, toasted baguette and mustard sauce

Moules Marseillaise

bouchot mussels steamed with garlic, fennel, tomatoes and saffron-shellfish broth...Add 3.00

Salade Maraîchère

field greens with market vegetables, radishes, shaved beets, chopped egg and lemon-tarragon vinaigrette

Terrine de Fruits de Mer

scallop mousse with salmon, shrimp, cucumber dill salad and sauce vert

Onion Soup Les Halles

rich beef broth with caramelized onions, sourdough croûtons and gruyère cheese

Beet Salad au Citron

roasted heirloom beets with goat cheese, walnuts, orange, arugula and citrus infused olive oil...Add 3.00

Steak Tartare Atila

finely chopped raw sirloin with capers, onions, spicy aioli, cornichons and garlic potato chips...Add 3.00

Endive Salade Chardenoux

julienne of endive and radicchio with crisp pears, peppered walnuts, blue cheese and cider-walnut vinaigrette

Salade Frisée au Lardons

frisée lettuce with applewood smoked bacon, poached egg and sherry vinaigrette

Vichyssoise

chilled potato and leek soup with cream, smoked bacon, chive and brioche croutons

Entrées

Fricassée de Veau Marengo

braised veal stew with artichokes, tomato confit, garlic, zucchini, olives and dijon-caper sauce...Add 4.00

Duck Confit Façon Tarbais

garlic-herb rendered duck leg with Toulouse duck sausage, tomato concassé and ragout of white beans

Salmon à la Vierge

spice crusted with picholine olives, garlic confit, murro potatoes and tomato-coriander vinaigrette

Tuna Salade Niçoise

rare seared tuna with shaved fennel, olives, haricots verts, fingerling potatoes, peppers and anchovy-red wine vinaigrette...Add 4.00

Risotto Printanière

creamy arborio rice with summer vegetables, heirloom cherry tomatoes and fines herbes

Porc Toulousienne

crisp braised pork belly with butter beans, corn, pearl onions, creamy polenta, pork jus and fresh oregano

Sea Scallops Provençale

with basil couscous, eggplant caponata, saffron aioli and white balsamic vinaigrette...Add 4.00

Trout Ardenaise

sautéed with warm haricots verts, prosciutto, almonds, mâche and caper-lemon vinaigrette

Chicken Salade Gourmande

sliced chicken breast with chicken confit, artichokes, haricots verts, field greens and truffle vinaigrette ...with foie gras torchon...Add 6.00

Steak Frites

seared twelve ounce sirloin strip with pommes frites, mesclun salad and red wine shallot butter...Add 8.00

Pour la Table

Wild Mushrooms Bordelaise 8.50

Local Market Side du Jour 8.00

Pommes Frites 8.25

Gratin of Macaroni and Gruyère 8.50

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Joseph Harran, *Chef de Cuisine*
Jeffrey and Sallie Buben, *Proprietors*



Three Course Tasting Menu...35.10
Sales Tax, Gratuity, Beverages and Adds Not Included

Appetizers

Paté de Campagne

country style pork paté with mesclun salad, pistachios, toasted baguette and mustard sauce

Moules Marseillaise

bouchot mussels steamed with garlic, fennel, tomatoes and saffron-shellfish broth...Add 2.00

Salade Maraîchère

field greens with market vegetables, radishes, shaved beets, chopped egg and lemon-tarragon vinaigrette

Terrine de Fruits de Mer

scallop mousse with salmon, shrimp, cucumber dill salad and sauce vert

Onion Soup Les Halles

rich beef broth with caramelized onions, sourdough croûtons and gruyère cheese

Beet Salad au Citron

roasted heirloom beets with goat cheese, walnuts, orange, arugula and citrus infused olive oil

Steak Tartare Atilla

finely chopped raw sirloin with capers, onions, spicy aioli, cornichons and garlic potato chips...Add 2.00

Endive Salade Chardenoux

julienne of endive and radicchio with crisp pears, peppered walnuts, blue cheese and cider-walnut vinaigrette

Salade Frisée au Lardons

frisée lettuce with applewood smoked bacon, poached egg and sherry vinaigrette

Vichyssoise

chilled potato and leek soup with cream, smoked bacon, chive and brioche croutons

Entrées

Lamb Steak Bretonne

pan roasted lamb with sun-dried tomatoes, flageolets, creamy polenta and garlic-rosemary lamb jus...Add 4.00

Duck Confit Façon Tarbais

garlic-herb rendered duck leg with toulouse duck sausage, tomato concassé and ragout of white beans

Salmon à la Vierge

spice crusted with picholine olives, garlic confit, murro potatoes and tomato-coriander vinaigrette

Risotto Printanière

creamy arborio rice with summer vegetables, heirloom cherry tomatoes and fines herbes

Rockfish Barigoule

sautéed filet with fennel, braised, carrots, artichokes and olive oil-basil nage...Add 4.00

Porc Toulousienne

crisp braised pork belly with butter beans, corn, pearl onions, creamy polenta, pork jus and fresh oregano

Trout Ardenaise

sautéed with warm haricots verts, prosciutto, almonds, mâche and caper-lemon vinaigrette

Fricassée de Veau Marengo

braised veal stew with artichokes, tomato confit, garlic, zucchini, olives and dijon-caper sauce

Sea Scallops Provençale

with basil couscous, eggplant caponata, saffron aioli and white balsamic vinaigrette...Add 4.00

Steak Frites

seared twelve ounce sirloin strip with pommes frites, mesclun salad and red wine shallot butter...Add 6.00

Pour la Table

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Local Market Side du Jour 8.00

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Dessert

Cheesecake Fraises

*strawberry-rhubarb cheesecake
with almond genoise and strawberry coulis*

Summer Fruit Bread Pudding

*served warm with candied
pistachios and crème anglaise*

Citron Torte

*lemon sponge cake topped with
lemon bavaois and blueberry compote*

Chocolate Orange Cake

*warm flourless cake with orange center,
raspberry compote and vanilla crème fraîche*

Tarte Normande

*caramelized apples, crisp pastry,
chantilly cream and calvados sauce*

Crème Brûlée

sugar crusted vanilla bean custard

Glace ou Sorbet

selection of house-made ice creams or sorbets

Seasonal Berries

crème anglaise and fresh mint...Add 4.00

Artisanal Cheese Selection

*plate of three handcrafted cheeses...Add 6.00
plate of six...Add 12.00*