

2/2008



La Provence

DINNER

Entrées Froides

diver **scallop** carpaccio
asparagus salad, truffle satsuma aioli
11.00

beets, grilled market tomato, marras sprout
Plough Farm feta timbale, hazelnut vinaigrette
11.00

arugula "du marché", lump crab ravigote, socca frite
10.00

garden lettuce, blue cheese buttermilk dressing, pecans
7.00

assiette of house made pâté
wild pheasant pâté, rilette of local Berkshire pork,
venison, sun dried cherry, lamb daube
12.00

Entrées Chaudes

seared duck **foie gras**, fig preserve, walnut crouton
18.00

sauté of **escargot**, garlic basil butter, fennel confit
10.00

feuilleté of P & J **oysters**
braised leeks, vermouth tarragon sauce
10.00

lump crab "**raviole**"
almond saffron sauce
11.00

Mama Rachelle's whole **roast quail**
Jacobs Andouille gumbo, dirty rice
9.00

"**Soupe de Favouilles**"
saffron scented **crab** soup, rouille, emmentaler cheese, croutons
8.00

Fruits de Mer

red grouper

above ground sweet potato, wild oyster mushroom fricasse
25.00

bouillabaisse "Ma Façon"

local shrimp, mussels, clams, grouper, crabmeat, tuna
fennel saffron broth, rouille, baguettes
20.00

filets of **speckled trout** poêlé

crabmeat, brown butter

26.00

Viandes

boeuf mironton

beef ragout, tomato, capers, green peppercorn spatzle
24.00

Red Bluff Farm's **baby lamb** shank

lima beans, niçoise vegetable ragout

22.00

filet of charolais **beef**

black truffle sauce, potato dauphine, legume du marché

34.00

coquelet au vin, red wine braised baby **chicken** lardon

22.00

roasted **duckling**

lavender honey glaze, market vegetables

25.00

Menu du Paysan

3 course menu 30.00

crawfish **bisque** Française, saffron crème fraîche

tasting of **wild game**

pheasant sausage, wild boar parmentière, venison ragout

or

plancha **swordfish**

fennel confit, caramelized soubise sauce

crêpes suzette

Louisiana strawberry bavares

satsuma coulis

Executive Chef René Bajoux

Brunch - Lunch - Dinner