

39 Rue De Jean
Dinner Menu

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	6.75
SOUP DU JOUR	Priced Daily
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche and truffle oil	7.00
MESCLUN SALADE baby greens candied nuts and aged red wine vinaigrette with French goat cheese	7.99 8.99
with Duck Confit	11.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg and hazelnut vinaigrette	8.99
SEARED LAMB TENDERLOIN frisée lettuce, bacon cracklings, sliced tomatoes and roasted garlic Dijon aioli	8.99
BEEF TARTARE* aged sirloin chopped by hand, traditional garniture and toast points	12.99
FOIE GRAS pan seared with blackberry corn cake, micro greens and port reduction	16.50
CHARCUTERIE ASSORTIES housemade sausages, pâté, terrine and chef's selection of rilletes (serves 2)	17.75
SHRIMP AND POLENTA CAKE sautéed shrimp, polenta cake, spinach salad and tomato remoulade	10.99
FRIED GOAT CHEESE SALAD baby arugula, roasted red and yellow beets, and lingonberry balsamic vinaigrette	8.99
ESCARGOTS in garlic and parsley butter	7.99
PLATEAU DE FROMAGE chef's selection of artisanal cheese	12.99

STEAK FRITES	
NY STEAK FRITES maitre d'hôtel butter	24.99
NY STEAK AU POIVRE	25.99
FILET ROQUEFORT	26.99
BUTCHER'S STEAK shallot demi-glace	18.99
BRASSERIE BURGER* 10 oz. beef burger grilled to order and served with pommes frites	9.99
With Roquefort, Gruyère or Cheddar	10.99
(Béarnaise Sauce available 1.00)	



PLATEAUX De Fruits de Mer	
Plateaux for 2 people	34.99
Plateaux for 4 people	60.00
<i>Plateaux includes crab cocktail, oysters, shrimp, clams, lobster and a trio of sauces</i>	
FROM THE RAW BAR	
Little Neck Clams	9.99
Shrimp Cocktail	13.99
Crab Cocktail	p.d.
Oysters	p.d.

MOULES EN SIX PREPARATIONS

<i>Mariniere</i>	white wine, shallot, parsley
<i>Provençal</i>	Pernod, tomato, fennel
<i>Pistou</i>	garlic, basil, extra virgin olive oil
<i>Curry</i>	mild curry and coriander
<i>Aioli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream

BOWL 9.99

GRANDE 13.99

SIDE DISHES

Potato Purée	4.25
Potatoes Dauphinoise	5.50
Pommes Frites	4.50
Haricots Verts	4.99
Steamed Garlic Spinach	4.99
Sautéed Vegetables	4.25
Sautéed Asparagus	5.99

ENTREES

TROUT BEURRE BLANC almond rice pilaf, julienne vegetables and lemon butter sauce	19.50
SALMON BÉARNAISE potato puree, garlic spinach and Béarnaise sauce	20.99
CAVATELLI PASTA WITH SEARED SCALLOPS sun-dried tomatoes, mushrooms, arugula and lemon garlic cream sauce	21.99
PORK CHOP BRITTANY grilled double cut pork chop, roasted red potatoes, red cabbage, caramelized apples and calvados sauce	22.99
BRAISED RABBIT white wine, crème fraîche, whole grain mustard and potatoes dauphinoise	23.99
CHICKEN FRANCAISE celeriac, roasted tomatoes, fresh basil, pearl onions, and lemon caper sauce	18.99
LAMB SHANK braised lamb shank with brandied figs and roasted parsnips	24.99
SHRIMP PROVENCAL sautéed shrimp, penne pasta, garlic, white wine, tomato and herbs	18.99
BRAISED SHORT RIBS Espagnole sauce, fresh herbs, potato purée, and garlic spinach	23.99
SCALLOPS SAINT JACQUES gratinée of sea scallops in rich cream, potatoes dauphinoise and haricots verts	22.99
COQ AU VIN chicken braised in red wine with bacon lardons, pearl onions and mushrooms	19.99
GRILLED VEAL CHOP sweet carrot puree, grilled asparagus and bing cherry demi-glace	23.99
SEARED PALMETTO STRIPED BASS truffle polenta, roasted asparagus and tri citrus beurre blanc	22.99
DUCK CONFIT mediterranean rice, roasted beets, mache and orange balsamic reduction	22.99
TUNA AU POIVRE goat cheese rice, haricots verts and beurre rouge	22.99
WHOLE FISH DU JOUR Fresh Daily	

PRICED DAILY

SUSHI*

Crab Onigiri	6.99
Hamachi- Yellowtail	4.75
Sake- Salmon	4.75
Unagi- BBQ Eel	4.50
Ebi- Shrimp	4.50
Tataki- Beef	4.99
Tuna Tataki	5.75
Maguro- Tuna	4.99

MAKI OR TEMAKI*

Tempura Fried Tuna Roll	8.99
Salmon and Cream Cheese Roll	6.99
Eel and Avocado Roll	6.50
Maine Lobster Roll	11.99
Crab Crunch Roll	7.99
Shrimp Roll	6.50
Rainbow Roll	12.50
Veggie Roll	5.99
California Roll	6.50
Spicy Tuna Roll	6.99

SUSHI SIDES

Cucumber and Fennel Salad	2.99
Edamame	4.99
Seaweed Salad	2.99
Soba Noodle Salad	2.99
Sushi Rice	2.99

PLATS DU JOUR

MONDAY

TRUFFLE ROASTED CHICKEN
roasted airline chicken breast,
red potatoes, grilled asparagus
and wild mushroom jus
19.99

TUESDAY

SEARED TRI PEPPERCORN FILET
black currant couscous, baby arugula,
cherry tomatoes
and orange ginger balsamic
26.99

WEDNESDAY

DUCK A' LORANGE
napa cabbage,
asian pear, yukon gold potatoes
and orange ginger reduction
22.99

THURSDAY

**SHRIMP AND SCALLOP
À LA NICOISE**
penne pasta, haricots verts,
sun dried tomatoes
and roasted garlic cream
21.99

FRIDAY

**LOCAL SHRIMP
AND SWEET CORN**
smashed red bliss potatoes
and garlic lemon butter
20.99

SATURDAY

GRILLED PORTERHOUSE
roasted bone marrow,
potatoes sarladaise,
sautéed haricots verts
and sauce Bordelaise
32.99

SUNDAY

BOUILLABAISSE
seafood stewed in garlic and white wine
with crostini and red pepper rouille
20.99



EXECUTIVE CHEF AARON LEMIEUX GENERAL MANAGER JOHN WILLIAMS

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS