



October 2010

ଓଡ଼ିଆ **ENTRÉES** ଓଡ଼ିଆ

Soupe du soir this evening's seasonal soup 6.00

Plat au charcuterie house made country pâté, chicken liver mousse, and cured meats 18.00

Individually... country pâté 7.50 chicken liver mousse 6.00 cured meats 6.00 assorted olives 5.00

Moules steamed mussels with white wine, merguez sausage and arugula 10.00 *add* pommes frites 4.00

Coquilles cornmeal crusted sea scallops with white bean puree and dill yogurt 14.00

Chou-fleur roasted cauliflower with puff pastry and brown butter 8.00

ଓଡ଼ିଆ **SALADES** ଓଡ଼ିଆ

Legumes rotis arugula salad with aged balsamic and roasted vegetables and manouri cheese 8.50

Salade verte mixed field greens with tomato and champagne vinaigrette 6.00 *add* chèvre or bleu 8.00

Betterave roasted beets with lemon oil and a petite herb salad 7.25

ଓଡ଼ିଆ **PLATS PRINCIPAUX** ଓଡ଼ିଆ

Porc pan seared Duroc pork loin chop with apple bacon lentils topped with local cider gastrique 24.00

Coquilles St Jacques pan seared sea scallops with corn soufflé and a lemon cream sauce 31.00

Coq au vin a half amish chicken marinated in red wine with mushrooms, bacon lardons and smashed red potatoes 22.00

Poisson du soir this evening's fish preparation MP

Buffalo grilled bison sirloin with root vegetable gratin, cauliflower puree and a porter veal reduction 28.00

Végétarien risotto leeks, mushrooms, butternut squash fine herbs, with seasonal vegetables and a pineapple tomato chutney 19.50

Faisan pan seared half pheasant with an orange-goldenrod honey glaze, whipped yams topped with brown butter and chestnut foam 29.00

Steak frites grilled hanger steak with house made pommes frites, porcini demi and garlic aioli 21.50

Cassoulet southern france white bean stew with a crispy duck leg and sausage 25.00

ଓଡ଼ିଆ **DESSERTS** ଓଡ଼ିଆ

Crêpes whole wheat crêpes with brown butter peaches and ginger crème fraîche 7.00

Gâteau de chocolat layered with salted caramel and cocoa 8.00

Trio de crème brûlée seasonally flavored 8.00

Gâteau au fromage de chèvre honey and goat cheese cake with caramel pecan crust and house apple cider 9.00

Sorbets/Crèmes glacées choose from a selection of house made sorbet or ice creams 6.00

Fromage this evening's selection of three cheeses 13.00

ଓସ୍ତାନ WINE BY THE GLASS ରଓସ୍ତାନ

	<u>Grape/Region/Producer</u>	<u>Glass</u>	<u>Carafe (375ml)</u>
<u>SPARKLING</u>	Cidre Bouché Kerisac Sparkling Brittany Apple Cider NV	10.00	n/a
	Brut Rosé Crémant de Jura Francois Montand NV	12.00	n/a
<u>WHITE/ROSÉ</u>	Muscadet Loire Sevre et Maine (muscadet) 2008	13.00	21.00
	Côteaux du Languedoc (viognier/rolle/roussanne/marsanne) Château Lascaux 2007/2008	12.00	20.00
	Côteaux d’Aix-en-Provence Rosé (syrah/cinsault/grenache) Dom. de la Courtade “L’Alycastre” 2009	12.00	20.00
	Hautes –Cotes de Beaune (chardonnay) Domaine Billard 2006	15.00	20.00
	Riesling d’Alsace Domaine Catherine Auther 2008	12.00	20.00
	Viognier, Hugues le Juste (viognier) 2008	11.00	18.00
	Beaujolais (gamay) Domaine Dupeuble 2009	11.00	18.00
<u>RED</u>	Bordeaux AOC (cabernet sauvignon/merlot) Ch. Bonnet 2006	11.00	18.00
	VDP Domaine Brunet (pinot noir) 2008	12.00	20.00
	Les Violettes, Cotes du Rhone (syrah) Moillard	11.00	19.00
	Muscat de Beaumes de Venise , Domain Durban 2006	13.00 (4oz)	43.00
<u>SWEET</u>	Sauternes , (semillon/sauvignon blanc/muscadelle) Ch. Les Tuileries 2005	15.00 (4oz)	n/a

ଓସ୍ତାନ COCKTAILS MAISON ରଓସ୍ତାନ

- Kir** white wine with cassis liqueur 12.00 **Kir Royal** sparkling wine with cassis liquor 13.00
- Le Montparnasse** elderflower liqueur, calvados, chenin blanc 11.00
- Le Poiretini** pear vodka, amaretto, lemon juice, bubbly 10.00
- Corpse reviver** dry vermouth, cointreau, hendrick's gin, lemon juice, absinthe 12.00
- French Martini** vodka, chambord, pineapple, bubbly 8.00 **Le Bon-bon** godiva, chambord, and vanilla vodka 12.00
- L’Orientale** ginger liqueur, citrus vodka, orange juice, bitters 11.00

ଓସ୍ତାନ BEER ରଓସ୍ତାନ

- Bass Pale Ale 5.00 Guinness 5.00 Heineken 4.50 Hoegaarden 5.50 Stella Artois 5.00
- Amstel Light 4.50 Coors Light 3.75 Sam Adams Light 4.75
- Chimay Grand (25oz) 18.00 Lindeman’s Lambic *Framboise* or *Pomme* 14.00



ଓ Just a reminder dear patrons: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

ଝ Our restrooms are located on the 2nd floor via the staircase at the entrance.

A 1st floor restroom is available for those with difficulty climbing the stairs.

ଞ There will be a 20% gratuity added to tables of 7 or more.

**ଋ In lieu of a per bottle corkage fee, there is a \$5.00 per person glass fee. New wine = New glass = New fee.
(But not on BYOW Mondays! No glass fee! 6 bottle limit per table)**