

# Entrees

Poisson frais du Marché <b>Fresh Market Fish</b> .....	M/P
Gnocchi Parisian au Gratin ( <i>from Paris, not Italy</i> ) <b>With Truffles, Mornay (White Sauce) and Swiss cheese. The French Mac and Cheese!</b> .....	29
Coquelet farci au Pain à l'Ail et Huile d'Olive extra vierge, rôti, Jus Grand-Mère <b>Roasted Cornish Hen stuffed with Garlic, Herbs, extra virgin Olive Oil, Bread, Bacon Bits, Cocktail Onion, Mushroom au Jus</b> .....	36
Filet de Porc, Sauce aux Champignons. <b>Seared Pork Tenderloin, sliced with Mushrooms, Port Wine, lightly creamed Sauce</b> .....	31
Onglet Poêlé à la Luchonaise ( <i>signature, not found in NYC or anywhere!</i> ) <b>Slowly seared, <u>Butter only</u> Hanger Steak, roasted Garlic, Parsley</b> .....	39
Caille rôtie sur Pommes sautées au Curry, Raisins frais, déglacée au Jus <b>Pan roasted "1 Quail and 1/2" sautéed curried Apple, Pearl Onion and Grape Demi Glaze</b> .....	37
Lapin braisé, Dijon à la Crème, Vin Blanc et Garniture aromatique <b>Braised young Rabbit with Mushrooms, White Wine, Carrot, Dijon and Pearl Onion</b> .....	41
Linguini aux fruits de mer <b>Seafood linguini with White Wine Saffron Sauce, dressed with Scallop, Mussel, white meat Fish Fillet, Calamari and Shrimp</b> .....	47
Kassulet Toulousain de la Maison ( <i>signature winter dish. Served year round upon customer request</i> ) <b>Cassoulet Toulouse style (my personal recipe: Cannellini Beans, Carrots, Tomato, Garlic Duck Confit, Slab Bacon and Pork Sausage, all braised with Noble Duck fat, White Stock and Foie Gras Jus). This is a very rich dish which was served to warriors defending their village! Don't take it if you can't bear it :)</b> .....	43
Magret de Canard ( <i>Mouillard, signature</i> ) <b>Seared Mouillard Duck Breast with Michigan Cranberry Glaze</b> .....	41
Carré d'Agneau rôti au jus de Rosmarin ( <i>signature</i> ) <b>Roasted Rack of Lamb with Rosemary au Jus</b> .....	53
Tournedos Rossini ( <i>very popular signature</i> ) <b>*(See intro page)</b> <b>Seared Filet Mignon topped with Foie Gras (not seared Foie Gras, very important), Shallots, Port Red Wine, Truffle Sauce. Absolute luxury! Combine Foie Gras, Meat and Sauce all together for the most savory bites. Enjoy!</b> .....	51

*We use only **pink Himalayan** salt in our premises*  
*We accept cash, check (with address), AMEX and major cryptocurrencies*  
*(BTC - BTG - BCH - ETH - EOS - XRP - POT - XMR - DASH)*  
*Parties over 6 people will have 20% gratuity applied on the check*  
*Chef / owner **Didier Pawlicki***