

PAIN D'AVIGNON

Café-Boulangerie

SOUPES DU JOUR ~ Seasonal PRICED DAILY

~ HORS D'ŒUVRES ~

HUITRES - Oysters on the half shell with mignonette, fresh lemons and cocktail sauce
Wellfleet Oysters 3 ea. • Island Creek Oysters 3 ea.

SALADE NICOISE - Carpaccio of Yellowfin tuna with haricot verts, organic eggs,
farm tomatoes and olives 14

LA SALADE LOCALE - Local lettuce, lemon zest, EVOO,
thyme & crispy shallots 8

SALADE CAPRÈSE - Mozzarella di buffalo, farm tomatoes,
fresh basil & aged balsamic 13

SALADE D'EPINARD - Baby spinach with warm pancetta vinaigrette,
red onion and goat cheese 10

BOEUF, BRAISÉ SHORT RIB "ARANCINI" - Crispy short rib
& parmigiano risotto balls with spicy tomato sauce 12

MOULES AU VIN BLANC - Bar Harbor mussels sautéed
with riesling, marcona almonds & grilled baguette 14

ESCARGOTS POCHÉS - Farmraised, Burgundy escargots poached in curry butter with garlic,
shallots, tomatoes & pumpernickel toasts 13

POMMES FRITES - Housemade fries with spicy and garlic aiolis 8

TARTARE DE BOEUF - Chopped sirloin with garlic aioli, crispy shallots,
caperberries & cheese crostini 13

HUITRES FRITES - Crispy fried oysters with spicy
remoulade and mesclun greens 14

PIZZA GRILLÉE DU JOUR - Grilled pizza of the day 12

~ ENTREES ~

GNOCCHI Á LA RICOTTA - Housemade ricotta dumplings with corn, pancetta, exotic
mushrooms & parmigiano reggiano 10 small/19 large

MÁGRET DE CANARD CROUSTILLANT - Crispy Long Island duck breast with herbed
spatzle, tossed with swiss chard, duck confit & cashews 28

ESPADON DE LIGNE - Hook & line caught swordfish with a salad of roasted tomatoes, frisee,
haricots verts, olive tapenade & sherry vinaigrette 27

RAIE AU BEURRE BRUN - Skate Wing sautéed in brown butter with cauliflower,
black truffles and pancetta vinaigrette 24

DEMI POULET RÔTI AUX HERBES - Organic herb-roasted half chicken with
mashed potatoes and broccoli rabe 24

TOURTE DE BOEUF BRAISÉ PARMENTIER - Shepherd's Pie with braised beef short ribs,
haricot verts, mushrooms & mashed potatoes 22

GIGOT D'AGNEAU RÔTI - Roast boneless leg of lamb with creamed spinach & cassoulet 29

STEAK FRITES - Grilled Hangar steak with housemade fries, watercress salad
and Great Hill Farm blue cheese butter 25

FILET DE BOEUF "AU POIVRE" - Filet mignon with a green peppercorn-cognac sauce,
mushrooms, haricots vert & pommes robuchon 34

~ DESSERTS ~

CRÈME BRULÉE Á LA GOUSSE DE VANILLE - Vanilla Creme Brulee 7

MOUSSE AU CHOCOLAT ET AUX NOISETTES -
Chocolate-hazelnut mousse fresh whipped cream 8

FRAISES AU VINAIGRE BALSAMIC -
Fresh strawberries with balsamic reduction, fresh mint, biscotti & whipped cream 7

PLATEAU DE FROMAGE -
Artisan Cheese Plate, marcona almonds, jams and crackers 5 per cheese

PUDDING DE BRIOCHE AU SUCRE - Fresh whipped cream 8

TARTES DU JOUR - 8 • CRÊPES DU JOUR - 8 • LE BROWNIE Á LA MODE - 7