

Appetizers/Starter



Canapés with Luxe Toppings

Toasted baguette, crackers, or puff pastry topped with foie gras and fig compote

Oysters on the Half Shell (Huîtres)

Fresh oysters served on ice with mignonette sauce, lemon, edible flowers, and crushed ice

Escargots à la Bourguignonne

Snails cooked in garlic butter and parsley

Mini Tartlets

Caramelized onion and goat cheese, ratatouille, wild mushrooms with truffle oil

Tartare (Salmon or Tuna)

Raw salmon or tuna, citrus, capers, herbs, microgreens

Smoked Duck Breast Crostini

Smoked duck, baguette, fig jam, orange marmalade, thyme

Scallops St. Jacques

Scallops, white wine cream sauce, breadcrumbs

Chilled Shrimp with Rouille

Shrimp, rouille sauce, garlic, saffron, parsley, lemon

Foie Gras

Duck or goose liver pâté, often served with toast or brioche

Gougères

Savory choux pastry puffs filled with Gruyère cheese

Vol-au-Vent

Puff pastry filled with lobster cream, chicken with wild mushrooms, or truffle béchamel

French Onion Soup

Onions, butter, olive oil, beef broth, dry white wine, thyme, bay leaves, salt, pepper, baguette slices, Gruyère cheese

French Cheese Platter (Plateau de Fromages)

Brie, Camembert, Roquefort, Comté, Époisses, honeycomb, figs, walnut bread

Lobster Bisque Shooters

Lobster bisque, crème fraîche, dill, puff pastry stick

Truffled Deviled Eggs

Deviled eggs, truffle oil, fresh truffle

Miniature Croque-Monsieur

Ham, Gruyère, béchamel, bread

Ratatouille Mille-Feuille

Zucchini, eggplant, tomato, balsamic reduction, thyme



Main Course



Coq au Vin

Chicken braised in red wine with mushrooms, onions, and bacon

Duck à l'Orange (Canard à l'Orange)

Duck, orange sauce, sugar, vinegar, butter

Dover Sole Meunière

Sole fish, flour, butter, lemon, parsley, salt, pepper

Chateaubriand

Beef fillet, Béarnaise sauce

Filet Mignon

Beef tenderloin, red wine reduction or Béarnaise sauce, butter, garlic, thyme, salt, pepper

Bouillabaisse

Fish, shellfish, saffron, tomatoes, fennel, herbs

Veal Blanquette (Blanquette de Veau)

Veal, mushrooms, onions, white sauce, cream

Tournedos Rossini

Filet mignon, foie gras, black truffle, Madeira sauce

Boeuf Bourguignon

Beef, red wine, carrots, mushrooms, pearl onions, garlic, bacon, thyme, bay leaves, beef broth

Rack of Lamb (Carré d'Agneau)

Lamb rack, garlic, rosemary, thyme, Dijon mustard, breadcrumbs, olive oil, salt, pepper

Cassoulet

White beans, sausage, duck confit, pork, tomatoes, garlic, herbs

Ratatouille

Eggplant, zucchini, peppers, tomatoes, onions, garlic, olive oil, thyme, basil, salt, pepper

Poulet Basquaise

Chicken, tomatoes, bell peppers, onions, Espelette pepper

Steak Frites

Steak, French fries

Salmon en Papillote

Salmon, vegetables, herbs, white wine, parchment paper

Lamb Navarin

Lamb, carrots, turnips, peas, potatoes, herbs

Quiche Lorraine

Eggs, cream, bacon, cheese, pastry crust

Escalope de Veau à la Crème (+4)

Veal cutlets, mushrooms, cream, butter

Hachis Parmentier

Ground beef or duck confit, mashed potatoes

Lobster Thermidor

Lobster, wine, cream, mustard, cheese

Coquilles Saint-Jacques

Scallops, mushrooms, cream, white wine, breadcrumbs

Pâté en Croûte

Pâté filling, buttery pastry crust



Sides

Ratatouille

Eggplant, zucchini, bell peppers, tomatoes, olive oil, garlic, herbs

Gratin Dauphinois

Potatoes, heavy cream, Gruyère or Emmental cheese, garlic, butter, salt, pepper

Ratatouille Tart

Vegetables (eggplant, zucchini, bell peppers, tomatoes), buttery pastry base

Spinach Soufflé

Spinach purée, eggs, cheese

Provençal Tomatoes

Tomatoes, breadcrumbs, garlic, parsley, olive oil

Boulangère Potatoes

Potatoes, onions, savory broth, herbs, butter

Endive Gratin

Belgian endives, ham, béchamel sauce, Gruyère cheese

Braised Red Cabbage (Chou Rouge Braisé)

Red cabbage, apples, red wine, spices

Carrot Vichy

Carrots, butter, sugar, sparkling water

Pommes Purée (French Mashed Potatoes)

Potatoes, butter, cream, optional truffle oil or Gruyère cheese

Haricots Verts (French Green Beans)

Green beans (French-style), butter, garlic, salt, pepper, parsley (optional)

Pommes Anna

Thinly sliced potatoes, butter

Roasted Root Vegetables

Carrots, parsnips, turnips, potatoes, olive oil, thyme, rosemary

French Lentils (Lentilles du Puy)

Green lentils, shallots, carrots, herbs, red wine vinegar

Brioche Rolls

Flour, butter, eggs, sugar

Roasted Asparagus with Hollandaise

Asparagus, Hollandaise sauce (egg yolks, butter, lemon)

Sautéed Mushrooms (Champignons Sautés)

Mushrooms, butter, garlic, thyme, parsley

Fennel Gratin

Fennel bulbs, cream, garlic, Parmesan cheese

Tarte Tatin Aux Légumes

Caramelized vegetables (onions, zucchini, carrots), buttery pastry

Creamed Leeks

Leeks, cream, nutmeg

Tartiflette

Potatoes, reblochon cheese, lardons (bacon), onions, white wine, cream, garlic, salt, pepper

Poutine

French fries, cheese curds, brown gravy



Dessert

Tarte Tatin

Apples, puff pastry, sugar, butter, lemon juice, cinnamon (optional)

Macarons

Almond flour, powdered sugar, egg whites, granulated sugar, food coloring (optional), ganache or buttercream (chocolate, vanilla, or fruit fillings)

Mille-Feuille

Layers of puff pastry and pastry cream, topped with a sugar glaze or powdered sugar

Chocolate Soufflé

A light and airy chocolate dessert baked to rise dramatically

Eclairs

Choux pastry filled with pastry cream and topped with chocolate glaze

Profiteroles

Choux pastry filled with ice cream and drizzled with chocolate sauce

Clafoutis

A custard-like baked dessert traditionally made with cherries

Opera Cake

Almond sponge cake (Joconde), coffee buttercream, chocolate ganache, coffee syrup, dark chocolate glaze

Madeleines

Small, shell-shaped sponge cakes with a buttery, citrusy flavor

Tarte au Citron

A tangy lemon tart with a buttery crust

Mousse au Chocolat

Rich and airy chocolate mousse

Galette des Rois

A puff pastry pie filled with almond frangipane, traditionally served for Epiphany

Paris-Brest

A wheel-shaped choux pastry filled with praline cream

Tarte aux Fruits

A colorful fruit tart with a pastry cream filling and fresh seasonal fruits

Canelés

Small caramelized custard cakes with a soft center and crispy crust

Baba au Rhum

Light sponge cake soaked in rum syrup, often served with whipped cream

Kouign-Amann

A buttery, caramelized pastry with layers of laminated dough

Pain Perdu (French Toast)

Slices of bread soaked in custard, fried, and served with powdered sugar or syrup

Ile Flottante (Floating Island)

Poached meringue floating on vanilla crème anglaise, topped with caramel sauce

Gâteau Basque

A buttery cake filled with almond cream or black cherry jam

Pithiviers

Puff pastry dessert filled with frangipane (almond cream)

Croquembouche

Profiteroles (choux pastry), pastry cream, caramel, sugar, butter, vanilla, eggs, flour

Crêpes Suzette

Thin crêpes flambéed with orange liqueur (like Grand Marnier) and butter sauce

Sables (French Butter Cookies)

Delicate, buttery cookies with a crumbly texture

Crème Brûlée

Heavy cream, egg yolks, vanilla bean or extract, sugar (for custard and caramelized topping)

