

LUNCH

EXPRESS LUNCH

(Includes soup, choice of salad, choice of main course and dessert)

25

Soup Du Jour

Chefs seasonal choice

+

Market Fresh Niçoise

Fish of the day, quail egg, French shallots, chardonnay dressing, traditional Niçoise ingredients

–OR–

Beet Salad

Chiogga beets, glazed Crottin goat cheese, hazelnut dressing

+

Short Rib Bourguignon

Braised short rib, French shallots, wild mushrooms

–OR–

Coq au Vin “Drumstick”

Lancaster chicken simmered in red wine, smoked bacon

–OR–

Yukon Gold Boulanger

Potato terrine, globe artichoke, chardonnay dressing

+

Parisian Dessert

Petit dessert of the day

PETITES ASSIETTES

Soup Du Jour

Chefs seasonal choice

8

Market Fresh Niçoise

Fish of the day, quail egg, French shallots, chardonnay dressing, traditional Niçoise ingredients

12

Beet Salad

Chiogga beets, glazed Crottin goat cheese, hazelnut dressing

9

House Cured Trout

Red lentils, lemon confit, crêpe chips

11

New York Steak Salad

Black Angus sirloin, baby spinach, Granny Smith apple, Maytag Blue cheese

12

Salad Liberté

Mixed greens, Champagne dressing, toasted walnuts

9

GRANDES ASSIETTES

Potato Gnocchi (V)

Chestnuts, Brussels sprouts, aged Parmesan, wine-flavored butter sauce

15

Short Rib Beef Bourguignon

Braised short rib, French shallots, wild mushrooms

19

Coq au Vin “Drumstick”

Lancaster chicken simmered in red wine, smoked bacon

18

Bouillabaisse

Market fresh seafood, saffron, tarragon-scented broth

21

Atlantic Salmon

Puy lentils, gribiche sauce

18

ACCOMPAGNEMENTS

Sautéed mushrooms

6

Sautéed spinach

6

Panache of market vegetables

6

Mashed potatoes

6

Sautéed potatoes

6

Potato gnocchi

6

DESSERTS

Assiette Parisienne

8

Selection of French petits desserts

Crème Brulée Liberté

9

Bourbon vanilla, caramel crust, raspberries

Pear and Chocolate Financier

9

Chocolate and almond cake, baby pears

Bassetts Ice Cream

8

Assorted flavors

LUNCH

SANDWICHES

Philadelphia-Style Pretzel Bread Sandwiches (served with salad)

The Club <i>Oven-roasted turkey, applewood-smoked bacon, fried egg, tomato</i>	12
The Steak Sandwich <i>New York strip loin, shallot marmalade, arugula, piquillo pepper</i>	15
The Vegetarian Club (V) <i>Avocado, tomato, Boston lettuce</i>	11

Tartines (open-faced sandwiches on toasted French country bread)

Piquillo pepper and goat cheese (V)	10
Bresaola, dill pickle and horseradish relish	10
Bayonne ham, Brie, wild arugula	10
Smoked salmon, crab mayonnaise, avocado	10
Truffled Kennet Square mushrooms (V)	10
Rock shrimp, chipotle aioli	13

CHARCUTERIES

Served Individually

Bayonne <i>Acorn-fed black-leg ham from Southwest France</i>	6
Salami Milano <i>Country-style pork sausage from Brianza, Italy</i>	6
Paté de Campagne <i>Country-style duck and chicken paté</i>	6
Bresaola <i>Cured filet mignon from the Italian Alps</i>	6
Chorizo <i>Traditional Spanish spiced pork sausage</i>	6

FROMAGES

Valencay, Berry, France • Goat cheese • Semi-soft <i>Darkened with a dusting of charcoal; fresh, citric taste with a nutty finish</i>	8
Morbier, Franche-Comté, France • Cow's milk • Semi-soft <i>Deep aroma; rich and creamy flavor with a slightly bitter aftertaste</i>	8
Humbolt Fog, Arcata, CA, USA • Goat cheese • Semi-soft <i>Mold-ripened cheese with a central line of edible ash; creamy, light and mildly acidic</i>	7
Caña de Cabra, Molina de Segura, Spain • Goat cheese • Semi-soft <i>Tangy citrus notes balance the rich creaminess</i>	8
Noble Organic Cave Aged Cheddar, Lancaster County, PA, US • Cow's milk • Semi-hard <i>Made of organic, raw milk from grass-fed cows; sharp, tangy, smooth and crumbly</i>	7
Pierre Robert, Normandy, France • Cow's milk • Double cream <i>Soft, rich, decadent double-cream; truly melts in your mouth</i>	9
Brillat Savarin, Normandy, France • Cow's milk • Triple cream <i>Luscious, creamy and faintly sour with a slight sharpness</i>	8
Livarot, Thiers, Normandy, France • Cow's milk • Semi-soft <i>Slightly piquant with rich aroma and full flavor</i>	8
Maytag Blue, Iowa, US • Cow's milk • Blue <i>Crumbly texture and spicy flavor</i>	7

Served with a selection of freshly baked breads, shallot marmalade and quince jelly