



## Dinner Menu

### Appetizers

- Two Stock Onion Soup**, garlic croûtons, gruyère 10
- Leek Socca Pancake**, herb crème fraîche, 14 **LPV**
- Parmesan Risotto Croquettes**, provençale sauce 12. **LPV**
- Organic Salmon Gravlax** pickled fennel, wonton crisps 16. **LPV**
- Escargots ala Bourguignonne** parsley/garlic butter 15.
- Oven-Roasted Beef Marrow Bone** 16.  
stuffed with "escargot butter;" baguette croutons, mixed greens

### Homemade Charcuterie

- Country Pâté**, onion confit, traditional condiments 12
- Charcuterie Plate**: prepared, smoked, cured meats 18
- Hudson Valley Foie Gras Terrine** house chutney 22
- L'Assiette Campagnarde**: Charcuterie & Cheeses 23

### Main Courses

- Leek and Goat Cheese Quiche** 18 **LPV**  
served with organic mixed baby greens
- Chez Vous Veggie Burger** 16. **VE except for bun**  
made with mirepoix vegetables, zucchini, mushrooms and quinoa, olive oil and gluten-free rice flour
- Fall Mushroom Risotto** ½ 16 **or full** 21 **LPV**  
shallot, white wine, vegetable stock, parmesan
- Wild Shrimp Provençale & Angel Hair** ½ 18 **or full** 26 **LPV**  
olive oil, garlic, shallot, tomato, parsley, pastis
- Local Sole Meuniere** wild-caught Atlantic fillets **LPV**  
sautéed in lemon butter sauce; spinach & ratatouille 29
- Grilled Organic Salmon Fillet** 29 **LPV**  
served with parsnip purée, frisée & pomegranate vinaigrette
- Lemon/Herb-Roasted Chicken** 25 **LPV**  
haricots verts, mashed potatoes and natural pan juices
- The French Burger** 21  
grilled 8 oz. grass-fed blend of beef short rib, brisket, sirloin and shoulder, brioche bun, gruyere, tomato, black truffle aioli
- Crispy Hudson Valley Duck Confit** 28 **LPV**  
served with burgundy-poached pear and buttery leeks
- Grilled Hangar Steak Bordelaise** 29  
potato gorgonzola croquettes and red wine sauce
- Grass-fed New York Steak au Poivre**  
grilled beef strip, black peppercorn/brandy sauce, fries  
8 oz. 25 **or** 12 oz. 34

*we source only the most local, natural sustainable ingredients*

**Executive Chef~ Erik James Erlichson**

**{over 90 % of the menu is gluten-free}**

**V** vegetarian

**LV** lactovegetarian (eating dairy)

**VE** vegan

**LPV** vegetarian eating eggs, cheese, seafood, fowl

*{20% gratuity billed to parties of 6 or more}*

*{groups of 10 or more will have an abbreviated menu}*

**{not all items may be split; split charge 3}**

**{corkage 25 cake charge 3 bag charge .25}**

*Thorough cooking of proteins reduces the risk of food-borne illness*

### Salads

- Organic Mesclun**, house vinaigrette 9 **V**
- Red Beet Salad** Xeres, walnut, shallot, goat cheese 11. **LPV**
- Caesar Salad** homemade anchovy vinaigrette 12 **LPV**
- Frisée Salad** lardons, poached egg, house vinaigrette 15

### Add on to Salads

- natural grilled chicken 9. wild shrimp 12
- grilled salmon 16. new york strip steak 14, 25

### Small Plates/Sides

- Side Salad** mesclun 6. caesar 8
- Red Beet Salad** shallot, sherry vinegar 7 **VE**
- Warm Lentil Salad** mirepoix, vegetable stock 6 **VE**
- Ratatouille** Provençale style vegetable ragout 8 **VE**
- Paris Ham** baguette toasts, cornichons, Dijon 8
- Wild Shrimp Scampi** olive oil, garlic, croutons 15
- Sautéed Spinach** olive oil, garlic, seasoning 6 **VE**
- French Fries** with fire-roasted jalapeno aioli 7 **LPV**
- Petite Assiette Fromage** 12 **Petite Assiette Charcuterie** 12

### Prix-Fixe Dinner \$25

*1 appetizer & 1 main or 1 course & a glass of house wine  
Monday-Thursday from 5:30-7 P.M. except holidays/special days  
This price is per person. There are no shares, splits or modifications*

#### Appetizers

- Mesclun Greens / Red Beet Salad / Soup / Onion Soup**
- Warm Lentil Salad / Sweet Leek Socca Pancake**
- Country Pâté with traditional condiments**

#### Main Courses

- Leek & Goat Cheese Quiche**
- Chez Vous Veggie Burger / Shrimp Scampi & Angel Hair**
- Herbes de Provence-Grilled Chicken & Pommes-Frites**
- Le Petit Steak au Poivre** (8 oz. grass-fed beef)

#### Theme Nights

##### Mussel Mondays

*1 quart of "Moules Marinières" 18*

##### Tartare Tuesdays

*Steak Tartare of grass-fed beef 21  
(your choice of organic greens or pommes-frites)*

##### Wine Wednesdays

*white wine flights 21 red wine flights 23*

##### Soufflé Saturdays 12

*Grand Marnier or Chocolate LPV*

*served at lunch only; must be ordered at start of meal*

#### Desserts

##### Classic Crème Brulée 9 LPV

*made with real cream, raw sugar and vanilla bean*

##### Frangelico Cheesecake 9 LPV

*served with wild raspberry coulis*

##### Crêpes Suzette 12 LPV

*whole unbleached flour crepes flambéed with Grand Marnier*

##### Warm Red Wine Pear Tart 12 LPV

*walnut cream-filled short crust pastry*

##### Dark Chocolate Mousse 10 LPV

*made with Belgian dark chocolate, eggs & cream*

##### Gelatos/Sorbets 9 LPV

*artisanal flavors made without preservatives or stabilizers*

