



SÉRÉNITÉ

RESTAURANT

Les Entrées

ESCARGOT Burgundy snails with garlic and butter	12
FROG LEGS Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter	16
WARM GOAT CHEESE TART Goat cheese, spinach, shallot and sundried tomato	12
CHARCUTERIE House tasting of terrine and chef selection of meats with olives, cornichons and toast points	15
ARTICHOKE A LA BARIGOULLE Braised artichokes with white wine butter sauce (V) (vegan-sub olive oil for butter)	12
BAKED BRIE - Brie cheese baked in puff pastry with roasted garlic sauce	12
FROMAGE - Rotating selection of cheeses	5 each

Plateaux de Fruits de Mer



*OYSTERS	1/2 doz.	Market Price
STEAMED MUSSELS with white wine, garlic, butter, parsley <i>*add pommes frites - 6*</i>		12
SHRIMP COCKTAIL	4 each	12
SMOKED SALMON PLATTER W/ SALMON RILLETTE Smoked salmon, salmon rillettes, capers, red onions, chopped eggs and toast		16



Salades

(V) MIXED LOCAL GREENS - Mixed field greens, tomato and herbs with sherry-hazelnut vinaigrette	6
*CAESAR Romaine lettuce, parmesan cheese with anchovy and garlic with grilled chicken add \$8 with steak add \$10 with salmon add \$10	10
*SALAD NICOISE Arugula, mushrooms, grilled Ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives, greens, red wine vinaigrette	16
BEET SALAD Mixed greens, beets, goat cheese, pecans and orange balsamic vinaigrette	10
FRENCH ONION DU JOUR	8

Soupes

Plats Principaux

DUCK CONFIT Salt-cured duck leg with wild mushroom risotto	30
*BURGER Certified Angus Beef™ patty, Gruyere cheese, bacon, lettuce, tomato, tomato aioli	14
(V) PASTA AGLIO Spinach, sun-dried tomatoes, shiitake mushrooms, garlic and olive oil	20
*SALMON Horseradish-crusting Chilean salmon with sautéed spinach and herb cream sauce	30
*TROUT ALMONDINE Almond-crusting Idaho trout with whipped potatoes, haricot verts, lemon butter sauce	28
ROASTED CHICKEN Served with mashed potatoes, haricot verts, herbs au jus	26
*SCALLOPS Sautéed sea scallops, spinach, fingerling potatoes served with shrimp cream sauce	30
LOBSTER THERMADORE CASSEROLE Baked lobster meat, bechamel and gruyere cheese	45
CASSOULET TOULOUSAIN White bean stew with pork belly, sausage che toulouse and duck confit	35
(V) MUSHROOM NAPOLEON Grilled zucchini, yellow squash, roasted red pepper, portobello mushrooms with roasted red pepper coulis	20
*NEW ZEALAND VENISON Sautéed Denver cut venison served with whipped sweet potatoes in filo cups, roasted brussels sprouts, red currant sauce	32
PASTA DU JOUR	Market Price
FLAT BREAD DU JOUR	Market Price

(V) Vegan courses

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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Le Boeuf

Certified Angus Beef™

(Includes mixed local greens salad or a side and a sauce of your choice)



*8 OZ. FILET MIGNON	45
*8 OZ. SIRLOIN STEAK	25
*12 OZ. NEW YORK STRIP STEAK	40
*8 OZ. LOBSTER TAIL Market Price (request only through reservation)	

Sauces

- *BÉARNAISE** Rich butter sauce made with tarragon vinegar and shallots
- AU POIVRE** Cognac cream sauce with demi-glace and green peppercorns
- BORDELAISE** Red wine demi-glace with shallots and butter
- DIANE** Demi-glace with mushrooms, shallots, brandy and cream

Sides

POMME FRITES	6
MUSHROOM RISOTTO	9
MASHED POTATOES	6
HARICOT VERTS	8

ROASTED BRUSSELS SPROUTS	7
RATATOUILLE	7
FRENCH "MAC & CHEESE" Gruyere cheese with green onion and ditalini pasta with Lobster add \$10	8

Beverages



Sparkling

- PROSECCO** - Le Dolci Colline, Veneto, IT 9
- MOSCATO** - Centorzi, Lombardy, IT 2018 8
- BRUT ROSÉ** - Antech "Emotion, Cremant de Limoux FR 2015 12

White

- PINOT GRIS** - Brandborg, Umpqua Valley, OR 2016 12
- SAUVIGNON BLANC** - Les Hauts de Lagarde, Bordeaux, FR 2018 9
- CHARDONNAY** - Bouchon Superior, CA 2017 10
- CHENIN BLANC** - Focher-Lebrun, "La Vigne des Sablons", Vouvray, FR 2017 10
- RIESLING** - Bex, Mosel-Nahr, DEU 2017 9
- ROSÉ** - 3 Meses Basses, Rhone Valley, FR 2017 8

Red

- MALBEC** - Santa Julia Reserva, Mendoza, ARG 2017 9
- PINOT NOIR** - Castle Rock, Willamette Valley, OR 2018 10
- BORDEAUX** - Château Les Millaux, Bordeaux, FR 2018 11
- CABERNET SAUVIGNON** - 59 Prime, Bordeaux, FR 2018 11
- CABERNET SAUVIGNON** - Ceymus Vineyards, Napa Valley, CA 2017 20
- CÔTES DU RHÔNE** - Domaine de Cristau, Côtes du Rhône, FR 2017 11
- RIOJA** - Bodegas Eñola, Rioja, ES 2015 11

Cocktails

- AVIATION** - Gordon's Gin, Crème de Violette, Luxardo Maraschino, Lemon 11
- LE POIRE PETILLANT** - House Vodka, Pear-ginger simple syrup, sparkling wine 11
- SPOT OF TEA** - Cocktail for two infused tableside Benham's gin, Chai tea, Earl Grey tea, orange, lemon, fresh herbs, spices 25
- LE FRENCH 75** - Brandy, Lemon, Sugar, Sparkling Wine 10
- MULE D'HIVER** - House Rosemary vodka, cranberry, ginger beer 10
- BOURBON SMASH** - Four Roses Yellow Label, muddled strawberries & mint, lemon 11
- AIGRE DOUX** - 4 Roses bourbon, bebedicine, saffron, grenadine 11

Beer

- STONE** "Delicious" IPA (Gluten - Reduced) 6
- FAT HEADS BREWING** Head Hunter IPA 6
- 3 FLOYDS** "Alpha King" Pale Ale 7
- MAELOC DRY CIDER** 7
- CLAUSTHALER N/A** 4
- KRONENBOURG 1664** 5
- REISSDORF KÖLSCH** 7
- UNIBROUE** "La Fin Du Monde" Tripel 8
- UNIBROUE** "Maudite" Dubbel 8
- WEIHENSTEPHANER HEFE WEISSBIER** 6
- NORTH COAST BREWING** "Old Rasputin" Imperial Stout 7

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