



## Hors d'oeuvres

*Oak grilled frog legs* with garlic thyme butter, fresh tomatoes and basil Parmesan bread crumbs...10

*Mussels* in white wine, braised leeks, shallots and cream sauce...12

*Mussels* main course size (1½lbs)...with French Fries and mayonnaise...22

*Rillettes du Jour*...with crostinis and cornichons...8

*French Onion soup*...10

*Crab Cakes* with a tomato, basil, caper and balsamic relish...13

*Seared fresh Foie Gras* on toasted bread, sautéed apples and lobster with a Grand Marnier sauce...14

*Escargots persillade*...escargots served in the shell with garlic and parsley butter...9

*Escargots persillade*...Dozen...15

*Coquille Saint Jacques*...Baked scallops with mushroom duxelles, shallots, bay shrimp, cream sauce, topped with herbed bread crumbs...13

*Oak grilled artichoke* with roasted garlic aioli...9



## Assiette de Fromage

a selection of three French cheese with accompaniments...15

*Fourme D'Ambert*...rich, assertive raw cow's milk blue

*Buche Rondin*...semi-aged goat's milk cheese

*Pont L'Eveque*...brushed-rind cheese from the Normandy region



## Salades

*Endive & apple salad* with bacon, blue cheese, toasted pecans and a honey mustard vinaigrette...11

*Salad with warm goat cheese*...Organic mixed baby greens and frisée, crispy smoked bacon, warm French goat cheese, garlic confit and a hazelnut vinaigrette...12

*Salade de betteraves*...Roasted red and golden beets, arugula, orange segments, goat cheese mousse and a citrus Dijon mustard vinaigrette...11

*Laitue*...Bibb lettuce with fresh garden herbs and a red onion dressing...10

*Grilled chopped salad* with grilled zucchini, corn, radicchio, tomato, avocado, green onions with mixed greens and a lemon-mustard vinaigrette...11

*Stella's Caesar salad*...10





## Plats Principaux

**Coq au vin jaune...** French braise of chicken cooked with Riesling wine, lardons, peas, mushrooms and garlic, served with egg noodles...24

**Santa Barbara Bouillabaisse...** shellfish and fish stew with rouille, made with freshly outsourced local seafood...29

**Boeuf Bourguignon...** Traditional French beef stew with garlic, pearl onions, carrots, mushrooms and country garlic mashed potatoes...27

**Truite Amandine...** crispy skin ruby trout with green beans, roasted almonds, roasted potatoes and a brown butter sauce...26

**Confit de Canard ...** Duck confit, warm Le Puy green lentils and frisée salad and heirloom tomatoes...28

**Salade Niçoise...** grilled Ahi tuna over baby mixed greens with roasted potatoes, green beans, red onion, tomato, olives, hard boiled egg & capers with a Dijon vinaigrette...21

**Crab Stuffed fresh Sole** with a fava bean, clams, tomato & lemon salad, a lobster potato croquette and a saffron cream sauce...28

**Grilled Pork tenderloin** with country garlic mashed potatoes, caramelized onions, bacon braised Swiss chard and an apricot, apple, & cherry chutney...27

**Seared Scallops,** butternut squash flan, tomato concassé, poached lobster, roasted asparagus, crispy carrot shavings and a lobster Cognac sauce...30



## Grillades - Oak Wood Burning Grill

Seasoned with Provence herbs and grilled on our wood burning grill, with fresh julienne vegetables lightly sautéed in olive oil & lemon, and a choice of French fries, roasted potatoes or country mashed potatoes

**Chicken** (10oz)...22

**Salmon** (8oz)...24

**Ahi** (8oz)...25

**Ruby trout** (8oz)...22

**Angus New York steak** (10oz)...29

**Filet Mignon** (8oz)...30

**Flat Iron** (12 oz)...25

**Rack of lamb** (4 chops)...29

Sauces...

Warm sauces

**Béarnaise**...2

**Bordelaise**...2

**Cognac peppercorn**...2

Cold sauces

**Horseradish cream**...2

**Maitre d'hôtel butter**...2

**Tartar sauce**...2

Sides...

**Sautéed green beans**...4

**Sautéed mushroom**...5

**Macaroni & cheese Gratin**...7

**Creamed spinach**...4

**Sautéed spinach**...4

**Roasted asparagus**...5

