L'ANTOINETTE

HORS D'OEUVRES

Bread Service
Whole Mini French Baguette,
Whipped European Butter, Sea Salt ***6***

Classic Consommé à l'Oignon
French Onion Consommé,
Vidalia Onions, Brioche, Gruyère ***16***
(Prepared Tableside)

Frites e Raclette
French Fries, Raclette Cheese ***16***

Confite de Canard
Maple Leaf Duck Leg Confit, Lentil Cassoulet,
Lucca Tapenade ***20***

Steak Tartare
Capers, Dijon Mustard, Smoked Paprika, Soy,
Sesame Oil, Brandy, Shallots, Toasted Brioche ***20***

SALADE

Salade Bistro
Local Greens, Fennel, Orange, Pickled Shallots,
Lemon Vinaigrette ***14***

Salade d'Endives
Red, White, and Curly Endive, Radish, Crumbled
Roquefort, Hazelnut Praline, Dijon Vinaigrette ***15***

Salade de Tomates au Basilic
Heirloom Tomatoes, Burrata, Basil,
Aged Balsamic ***16***

Fritto Misto Sel et Poivre
Salt & Pepper Fritto Misto,
Squid, Zucchini, Honey Mustard ***18***

Escargot Lagarde
Garlic Butter, Parsley, Butter Biscuits ***16***

Moules de l'PEI au Vin Blanc
Mussels, Vin Blanc, Cream,
Cayenne, Parsley, Garlic ***19***

Huîtres Grillées
Garlic Butter, Parmesan, Breadcrumbs
3.75/ea

Le Bar à Huître

Premium Oyster of the Day
Mignonette & Horseradish Sauces
mkt

Weekly Oyster Special
Tuesday-Thursday
$1.75 Raw - $2.75 Grilled

PLATS PRINCIPAUX

*Unlimited
Ribeye & Frites
$59

*Price Includes Bread, Salad, and
Unlimited Fries and Ribeye

***Share the word, not the meal—**
No takeaways! Freshly made, every time.

Amélioration ***3***

hunter sauce, bearnaise sauce
peppercorn sauce, truffle
butter,blue cheese butter

Sole Meunière
Pan Roasted *Dover Sole, Tourne Potatoes, Baby Spinach, Beurre Noisette, Capers* ***59***

Coq au Vin Moderne
Pan-Roasted Breast, Braised Dark Meat in Burgundy Wine, Pearl Onions, Carrots, Baby Potatoes, Mushrooms, Haricot Blanc ***31***

Saumon Moutarde
North Atlantic Salmon, Seasonal Vegetables Confit, Grain Mustard Jus ***32***

Boeuf Bourguignon
Classic Tender Braised Beef, Burgundy Wine, Beef Stock, Root Vegetables, Carrot Puree ***39***

Côte de Veal
Bone-in Veal Chop, Cauliflower, Parsnip Puree, Roasted Cippolini Onions, Veal Demi ***72***

8oz **Filet Mignon**
Gruyere Mashed Potatoes, Sauteed Asparagus, Creamy Hunter Sauce ***64***

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone.
Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness

WHITES

Champagne - Sparkling

		Glass	Bottle
16	Crémant de Loire, Paul Buisse, N/V	**15**	**56**
13	Rosé Crémant d'Alsace, Lucian Abrecht, N/V	**15**	**56**
11	Champagne Charles La Bel "1818" Brut, N/V		**98**
03	Champagne Laurant-Perrier Brut, Cuvee, N/V	**24**	**105**
12	Champagne Veuve Clicquot Brut, N/V		**105**
05	Champagne Paul Laurent, Blanc de Blanc, N/V		**110**
15	Rosé Champagne Veuve Clicquot Brut, N/V		**165**
02	Laurent-Perrier, Brut Millesime, 2012		**270**
06	Perrier-Jouet, "Bella Epoque", 2014		**300**

Chardonnay - Burgundy

55	Albert Bichot, Macon-Villages, 2023	**16**	**60**
101	Christophe Patrice, Petite Chablis, 2024	**18**	**68**
108	Bouchaine, Napa, 2022	**18**	**68**
98	Domaine Tollet-Beaut, Cote d'Or, 2022		**105**
56	Nickel & Nickel, Truchard Vineyard, Napa, 2021		**115**
54	Domaine Alain Patriarche, Meursault, 2022		**137**
62	Far Niente, Chardonnay, Napa, 2023		**137**
806	Albert Bichot Chablis 1er Cru "Fourchaume" 2022		**170**
82	Moillard, Maursault, 2020		**185**
57	Pierre Mayeul, Chassagne-Montrachet, 2020		**230**
59	Robert Chavillon, Nuits-Saint-George, 2020		**260**

Sauvignon Blanc-Sancerre

154	Domaine de Marci, Touraine, Coulée Galante, 2023	**14**	**52**
153	Pouilly-Fumé, Genetin, 2022		**78**
58	**S**ancerre, Henri Bourgois, 2024	**24**	**95**

White Varietals

162	Bordeaux Blanc, Chateau La Freynelle, 2024	**12**	**48**
160	Rosé, "O", Provence 2023	**12**	**48**
163	Vouvray, Spring, Chenin Blanc, 2021	**14**	**52**
105	Reisling, Hogue, Columbia Valley,2022		**52**
51	Pinot Gris, Lucien Albrecht, Alsace, 2021	**16**	**60**
61	Aligote, Pierre Mayeul, Bourgogne, 2021		**78**
52	Condrieu, St. Cosme, 2021		**180**

REDS

Cabernet - Bordeaux

		Glass	Bottle
400	Chateau des Valenton Canteloup 2018	**16**	**60**
311	San Simeon, Paso Robles, 2023	**18**	**68**
412	The Vice, Napa Valley, 2023		**84**
405	Niner, Paso Robles, 2021		**95**
801	Chateau Mongravey, Margaux, 2022		**95**
307	Groth, Oakville-Napa Valley, 2022		**110**
309	Château Haut-Batailley "Verso" Pauillac, 2017		**110**
314	Amiral de Beychevelle, Saint Julien, 2019		**140**
304	Ch. La Tour Pibran, Pauillac 2018		**140**
328	Ch. Meyney, Saint-Estephe, 2016		**160**
321	Ch. Carbonnieax, Pessac-Leognan 2019		**160**
317	Ch.Phelan Segur, Saint-Estephe, 2018		**180**
580	Chateau Lynch-Moussas, Pauillac, 2009		**230**
595	Chateau Lascombes, Margaux, Grand Cru 2015		**240**
526	Brane-Cantenac, Margaux, 2eme, GC 2017		**240**
451	Clos du Marquis, Saint Julian, Grand Vin, 2009		**290**
330	Fortunate Son, The Diplomat, Napa, 2019		**300**
550	Chateau Lagrange, Saint Julian, GC 2005		**330**

Merlot - Bordeaux

404	Chateau Saint-Andre Corbin, St. Emilion 2022	**16**	**60**
401	Northstar, "Polaris", 2023	**16**	**60**
402	St. Émilion Grand Cru "Folie" Chateau Chauvin, 2020		**85**
308	Pomerol Chateau de Sales, 2016		**120**
600	Chateau Lassegue, St. Émilion Grand Cru, 2020		**140**

Pinot Noir - Burgundy

403	Moillard, Cote De Nuits, Bourgogne 2022	**18**	**68**
315	Pali Wine Co. 2022	**18**	**68**
305	Flowers, Sonoma Coast, 2023		**110**
306	Domaine Doreau Pommard Les Vignots, 2023		**130**
372	Albert Bichot, Savigny-les-Beaune, 2019		**135**
802	Albert Bichot, "Les Charmes" Santeney, 2023		**140**
342	Jean Pierre Maldant, Aloxe-Corton, 2021		**140**
303	Gevrey-Chambertin, Dom. Trapet Rochelandet, 2021		**140**
338	Moillard, Nuits-Saint-George, Premier Cru, 2020		**170**
332	Domaine Tortochot, Gevry-Chambertin, 2022		**170**
356	Pierre Meurgey, Beaune 1er Cru, 2020		**180**
380	Domaine Roblet-Monnet, Volnay, 2020		**180**

GSM's & Others

316	Le Grand Bouqueteau, Chinon Rouge, 2023	**14**	**52**
406	Gerard Bertrand, "An 560", Côtes du Roussillon, 2021	**14**	**52**
500	**St.** Cosme, Côtes du Rhone, 2023	**16**	**60**
407	Chateau de Jarnioux, Beaujolais, 2023		**60**
501	Gerard Bertrand, Malbec, Cahors, 2021		**68**
410	Châteauneuf-Du-Pape, Papale Cuvee, 2021	**22**	**80**
313	Gerard Bertrand, Cigalus, 2021		**95**
301	Châteauneuf-Du-Pape, Domaine Charvin, 2021		**134**
391	Chateau de Saint Cosme, Gigondas, 2022		**145**
326	Saint Cosme, Cote Rotie, 2021		**175**
338	Domaine Du Pegau, Chateauneuf-Du Pape, 2021		**185**