

The French Press

Starters

Artisan Cheese Plate

including candied walnuts and seasonal fruit (serves two)

14

Mussels de Marseille

Prince Edward Island Mussels sauteed with garlic, white wine, tomato, bell peppers, and fresh herbs

12

Fruits de Mer Casserole

seafood casserole served with toast points

15

Baked Brie with a Heart of Raspberries

served with crostini

10

Pan Seared Hudson Valley Foie Gras

served over a pear - almond tartlette with a Tahitian vanilla mascarpone

16

with a glass of Chateau Grillion Sauternes +8

Salads

Mixed Organic Field Greens

with spiced pecan, Montrachet goat cheese, glazed figs, and white balsamic vinaigrette

7

Organic Baby Spinach Salad

with pancetta, crumbled Roquefort, pinenuts, mushroom, and tomato
wilted in a warm house vinaigrette

8

Roasted Beet Napoleon

with melted Brie, apple, topped with almonds and served over a bed of mâche

10

Caesar Salad

hearts of romaine, classic dressing, french baguette crouton, and shaved Reggiano-Parmigiano

7

Soups

Soup du Jour 6

French Onion 6

Executive Chef - Juan Cruz Anon

The French Press

Mains

Roasted Dijon Chicken

half an all natural young chicken with a mustard honey cream sauce
served with haricots verts and rosemary roasted red potatoes

25

Duck Confit

served baby carrots, compote of potatoes, and braised shallots

28

Grilled Venison Loin

served with sherry - port reduction, caramelized sweet potatoes sauted with grapes and scallions,
and a Montrachet gratin

30

Rack of Colorado Lamb

served with plum amaretto demi glace, polenta and Andalucian sausage over a bed of ratatouille

36

Pan Seared Rocky Mountain Trout

encrusted with almonds and served with pommes de terre a l'echirlete
and winter vegetables

27

Pan Seared Beef Tenderloin

all natural, organic New Zealand filet
served with chanterelle demi-glace, candied onions, broccolini,
and pomme de terre a la crème

28

Nightly Pasta Special

vegetarian version available

MP

Sides

5 dollars each

Sautéed Spinach

Roasted Asparagus

Roasted Rosemary Red Potatoes

Herb and White Truffle Pomme Frites

Ratatouille

Haricots Verts

Caramelized Sweet Potatoes

Traditional Pomme Frites