

STARTERS

Soups & Hors D'oeuvre

Soupe L'Oignon * Cup 3.25/Crock 5.95
Classic French onion soup

Soupe à Tomate Cup 3.25/Bowl 5.95
Tomato bisque & chevre profiterole

Olives * 2.95
Mixed olives with lemon & garlic served hot or cold

Amandes * 3.25
Black truffle & lavender almonds

Frits * 4.95
French fries & truffled aioli

Humus * 4.95
English pea, white bean & tahini spread

Chips Comme Avant 5.95
Potato chips, sundried tomatoes & bleu crème

Comme à la Maison 6.95
Burrata grilled cheese, fig jam & tomato crème

Haricot Verts 6.95
Tempura fried green beans & garlic aioli

Brandade de Crabe * 6.95
Blue crab, potato & goat cheese croquettes

Palourdes Frits 7.95
Fried clam strips, pepperoncini & arugula

Escargot 9.95
Burgundy snails with lemon roasted tomato broth with garlic herb grilled baguette

Brie * 9.95
Warmed with roasted garlic & bruléed pear

Pâté * 10.95
Truffled duck pâté with crostini

Bœuf Tartar 10.95
Filet mignon tartar & quail's egg toast

Tuna Carpaccio * 10.95
with niçoise accoutrements & tomato emulsion

BRASSERIE TEN TEN DINNER

SALADS

Salade du Jardin * Field greens, cucumbers, roasted red beets, carrots, tomatoes, onions & sherry shallot vinaigrette * 4.95

Salade Simple * Butter lettuce, fried capers, pine nuts, tomatoes & miso vinaigrette * 6.95

Salade Hideaway * Lemon pepper caesar salad, crisp potatoes, Long family farms bacon, torn croutons & a fried egg * 7.25

Salade Hache * Chopped field greens, grape tomatoes, red onions, garden peas, haricot verts, english cucumbers, carrots, avocado, toasted sunflower seeds, shredded gruyere & lemon tahini vinaigrette * 7.95

Salade de Poulet aux Croute Noix * Walnut crusted chicken, wild arugula, roasted beets, strawberries, feta cheese, onions & creamy black truffle soy vinaigrette 10.95

Salade Niçoise * Grilled tuna, mixed greens, white anchovies, hardboiled egg, niçoise olives, marinated artichoke hearts, onions, cucumbers, tomatoes & honey dijon vinaigrette * 14.95

* add grilled chicken 3.00 * salmon 5.00 * trout 5.00 * shrimp 5.00 * tuna 7.00 * halibut 7.00 *

ENTRÉES

Meatball Pasta * Chicken, veal & ricotta meatballs, pappardelle pasta & braised veal ragout * 12.95

Aubergine Française * Crispy eggplant, roasted tomatoes, Burrata cheese, balsamic arugula, pesto radish & tomato crème 12.95

Bocuse * Hunter-style pulled chicken, mushrooms, five lily & a brandy cream sauce nestled over seared spinach * 14.95

Roasted Rainbow Trout * Seared spinach, lentil taboulé & citron beurre blanc * 14.95

Daube de Bœuf * Cabernet braised short rib, horseradish whipped potatoes & wild arugula * 14.95

Brique Poulet * Salt & tarragon dusted free range chicken, frites & roasted chicken jus * 15.95

Steak Frites * Grilled hanger steak, french fries & wild arugula with choice of béarnaise or sauce au poivre * 16.95

Bouillabaisse * Provençal seafood stew with mussels, clams, shrimp, fresh fish, calamari, crostini & rouille 16.95

Pan roasted Salmon * Agrumato dressed arugula, cumin parsnip puree & curry brown butter liaison * 17.95

Long Family Farms Pork Tenderloin * Himalayan red rice, jalapeno-thyme pistou & steamed turnips * 18.95

Duck Confit * Potato Gratin, glazed baby carrots & pommery mustard crème * 18.95

Meuniere * Alaskan halibut dressed with a lemon caper butter sauce with carrots, steamed greens & roasted red potatoes * 24.95

Corn Seared Tuna * Cucumber carpaccio, sesame pine nut vinaigrette, wasabi-parmesan frico & wasabi * 24.95

Filet Mignon * Crisp bacon & goat cheese stuffed red potatoes, steamed asparagus & mushroom crème * 25.95

Cote D'Agneau * Rack of New Zealand lamb, herbed potato & vegetable gratin & green peppercorn-tart cherry sauce * 26.95

PETIT PLATS

Burger Slider * Baby burger with lettuce, tomato, red onion & peppered goat cheese 3.95

Roast Beef Slider * Roast beef with gruyere, horseradish crème & au jus 3.95

Meatball Slider * Chicken & veal meatball on a small roll smothered with veal ragout 3.95

Croque Slider * Griddled ham & cheese on sourdough with sauce mornay 3.95

Salmon Slider * Smoked salmon on a small roll with jalapeño-fennel compote, goat cheese & horseradish crème 3.95

Crêpes de Jambon * Ham & gruyere crêpes 5.95

Crêpes de Canard * Duck confit & goat cheese crêpes 5.95

Crêpes de Végétarien * Spinach & feta crêpes 5.95

Brasserie Burger * Classic brasserie burger studded with mushrooms & shallots with tomatoes, lettuce & peppered chevre * 10.95

Moroccan Pork * On grilled pita with arugula, niçoise olives, tomatoes, onion, goat cheese & lemon tahini 10.95

DE L'AUTRE CÔTÉ

Fruits de Mer

Moules Frites * 1/2 lb 7.95 / 1 lb 14.95
Steamed mussels "a la Marinière" & french fries
Also available with clams or shrimp

Kumomoto Oysters * 2.95 ea.
Pacific oyster with a herbal cucumber finish

Chesapeake Oysters * 1.95 ea.
Atlantic oysters with big taste & salty finish

Brasserie Platter (serves 4) * 39.95
½ dzn each kumomoto & chesapeake oysters,
1 dzn steamed mussels, ½ dzn steamed clams,
½ dzn shrimp cocktail & tuna tartar served with
horseradish & cocktail sauce

Plats du Jour

Monday * Poisson Grillé: Seasonal fish simply grilled with risotto de citron, steamed green beans & béarnaise * m/p

Tuesday * Coq au Vin: Cabernet braised chicken legs, caramelized onion, mushroom, bacon & chevre cheese * 16.95

Wednesday * Cassoulet: Duck confit, veal sausage, crisp bacon, tomatoes & fresh rosemary simmered in a white bean casserole & baked with bread crumbs 16.95

Thursday * Lavender Scallops: Lavender crusted sea scallops, orange frisée, avocado, basmati rice & citron beurre blanc * 21.95

Friday * Prime Rib Dinner: 12 oz. prime rib with horseradish crème, au jus, baked potato & green beans * 21.95

Saturday * Lobster mac & cheese: Shredded lobster tossed with savory lobster gruyere sauce & elbow macaroni topped with parmesan & herbed bread crumbs * 24.95

Sunday * Risotto de Champignon e Truffe: Arborio rice tossed with crimini mushrooms, sweet onion, garlic, parmesan, white truffle oil, arugula & natural jus * 12.95

CHEF DE CUISINE LUKE SIMONDS * SOUS CHEF JOE TROUPE * SOUS CHEF MICHAEL TRIMMER

* INDICATES ITEMS THAT CAN BE MADE GLUTEN FREE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

4.202009