

# THE FRENCH

BRASSERIE  RUSTIQUE

## PRIX FIXE NEW YEAR'S MENU

### FIRST COURSE [CHOICE OF]:

**Baked Onion Soup** emmenthal cheese & rich beef broth

**Beef Tenderloin Tartare** shallot, cornichons, "chips & dip" & black truffle vinaigrette

**Pan Roasted Jumbo Lump Crab Cakes** haricot vert, tarragon & sauce gribiche

**Hudson Valley Foie Gras Torchon** apple-manchego salad, amur caviar & green apple jelly

**Escargot de Bourgogne** creamy anson mills polenta, cepe mushrooms & sherry duck jus

**Endive & Apple Salad** green hill goat cheese, pomegranate & hazelnuts

**Steamed Clams Provençal** creme fraiche, saffron, white wine & tomato

### PASTA COURSE SUPPLEMENT [CHOICE OF]+\$25:

**Acquerello Risotto** alba white truffle, parmigiano & whipped butter

**Burrata Tortelli** nova scotia lobster tail, english peas, sauce americaine & parmigiano

### SECOND COURSE [CHOICE OF]:

**The Brasserie "Lux" Burger** prime beef, foie gras, black truffle, buttermilk onions

**Bouillabaisse Provencale** seafood stew, saffron-tomato broth, baguette & sauce rouille

**Wood Grilled Dutch Veal Chop** jambon de paris, emmenthal & bacon-vodka creme

**Roasted Sea Scallops** asparagus creme, roasted cepe mushrooms & parmigiano

**Lamb Rack Persillade** smoked eggplant puree, kale, provencale tomato & ras el hanout

**Alaskan Hailbut** potato mousseline, sprout leaves, pancetta, pearl onions & beurre blanc

**USDA Prime NY Strip Steak** brasserie frites, bone marrow butter & sauce béarnaise

**Roasted Chicken Breast** potato mousseline, sauce forestiere, shallots & garlic

### THIRD COURSE [CHOICE OF]:

**Beignets** pumpkin ricotta, spiced sugar & coffee creme

**S'mores Bar** devil's chocolate cake, fudge frosting, graham cracker & marshmallow

**Gelato** by Gelato & Co.

### WINE PAIRING [GLASS OF]:

Fleur d'Or Sauternes **OR** Banyuls

**\$225 PER PERSON**

***+optional sommelier wine pairing \$95 PER PERSON***

# THE FRENCH

BRASSERIE  RUSTIQUE

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

Laurent Perrier "La Cuvee"	19
"Tulia" by Anna Betulia- Cremant Blanc de Blancs	15
Pierre Sparr Cremant d' Alsace	13
Zardetto Prosecco Extra Dry	14

### VIN BLANC

Chardonnay-Louis Moreau-Petit Chablis	16
Chardonnay- Groth Napa Valley	18
Sauvignon Blanc - Brochard Sancerre	19
Sauv. Blanc/Semillon- Maison La Riviere Bordeaux	14
Viognier - Domaine Triennes Mediterranee	16
Pinot Grigio- Tiefenbrunner- Italia	12

### VIN ROSÉ

Cinsault - The French Brasserie Rosé- Rhone Valley	14
Grenache - Notorious Pink Cotes de Provence	12
Grenache/Cinsault - Chateau de Berne Provence	16
Grenache - Bodvar #1 Pearly Rose' Cotes de Provence	15

### VIN ROUGE

Syrah - Chateau St. Cosme Cotes Du Rhone	13
Bordeaux Blend - L'Ecole "Frenchtown" Columbia Wa.	16
Merlot - Les Cadrans De Lassegue St. Emilion Grand Cru	18
Merlot - Chateau Du Barry "Tulia" St. Emilion Grand Cru	20
Malbec - Catena Zapata Mendoza Argentina	15
Cab. Sauvignon - T. Beckstoffer "1975" California	18
Cab. Sauvignon - Chat. Fort Lignac Haut Medoc	18
Pinot Noir - Domaine Baillot Burgundy	16
Pinot Noir - "Tulia" Hautes Cotes de Nuits Burgundy	20

## CHAMPAGNE - BOTTLES

Taittinger "Prelude" Grand Crus	175
Charles Heidsieck Rosé 2005	250
Delamotte Blanc de Blancs	179
Canard-Duchene Charles VII	150
Laurent Perrier "La Cuvee"	76
Laurent Perrier Cuvee Rose	160
Moet & Chandon Imperial Brut	135

## SPARKLING - BOTTLES

Pierre Sparr Cremant D'Alsace Rosé	52
Zardetto Prosecco Extra Dry	56
Nye Timber Classic Cuvee-England	125

## BEER

### BOTTLES & CANS

Kronenbourg Blanc	7
Ft.Myers High 5 IPA	8
Guinness Extra Stout	8
Ch'Ti Blonde France	10
Chimay Rouge	14

### ON TAP

The French Amber	7
Carlsberg Pilsner	7
Stella Artois	8
Ankrolab Hazy IPA	9



## SOBER CURIOUS

<b>LOW TIDE</b> giard aperitif, pineapple, mango & lemon	8
<b>COCONUT GINGER MOJITO</b>	8
<b>ELDERFLOWER SPRITZ</b>	8
<b>HEINEKEN "0.0"</b>	6
<b>CLAUSTHALER AMBER</b>	6

## COCKTAILS 16

<b>RASPBERRY BERET</b> vodka, raspberries, lemon, lemon tea, sparkling brut	
<b>BELLE EPOQUE</b> gin, aperol, st-germain, grapefruit, lemon, rosemary	
<b>PIMM'S A LA MINUTE</b> your choice of spirit & vermouths, campari, cointreau & sparkling brut	
<b>LA PALOMA</b> tequila tromba blanco, grapefruit cordial, peach bitters, sparkling brut	
<b>BLACKBERRY SMASH</b> cognac, genepy, blackberries, lemon, mint	
<b>BEST DAMN SAZERAC</b> coconut whistlepig rye, turbinado, bitters, absinthe	

## THE FRENCH FROSE

Rosé de Provence  
Vodka, Rose Syrup  
Local Citrus

16

ADD A FLOATER  
OF CHOICE

2

## LES APERITIFS

<b>APEROL SPRITZ</b> aperol, prosecco, soda, orange	17
<b>SUZETONIC</b> suze, lemon, orange bitters, tonic	13
<b>DUBONNET MULE</b> dubonnet, curaçao, ginger beer	13
<b>EXPAT AMERICANO</b> campari, sweet vermouth, st-germain, soda	16
<b>PASTIS- RICARD, PERNOD</b>	12
<b>KIR, KIR ROYALE</b>	16

\*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. \*There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

20% gratuity will be added for parties of five or more.