

DINNER MENU

Atmosphère Restaurant

APPETIZERS

Escargots "Atmosphère"

Our Signature appetizer: Escargots baked in garlic butter 13

Foie Gras Poêlé

*Classic French delicacy: Seared duck Foie Gras served with apple Purée
Truffled honey reduction, toasted Pain de Mie 25*

Poitrine de porc braisée

*Braised pork belly, French green Dupuy lentils with porcini mushrooms
Parmesan cream drizzle 13*

Poulpe en salade

*Charred octopus salad over warm creamy quinoa with hearts of palm
Garnished with red onion and fresh herbs. Paprika oil 14*

Carpaccio de boeuf

*Raw Wagyu beef, shaved Parmesan Reggiano, organic extra virgin olive oil, fresh lemon
Small 11 Large 17*

Assiette de fromages

Selection of imported cheeses paired with dried fruits and nuts 15

Crottin de chèvre chaud

*Warm goat cheese Crottin, beet salad, organic arugula
Dried cherries and toasted pistachios 12*

Plateau de charcuterie

*Assortment of cured meats, Saucisson and Rillettes
Cornichons and Dijon mustard 18*

Saumon fumé "Maison"

*In-House smoked salmon, Frisée and shaved Belgian endive
Orange zest and lemon infused olive oil 14*

Moules Marinières

Steamed Mussels, white wine, shallots, and garlic light cream broth 13

SOUPS AND SALADS

Soupe du jour

Daily soup inspiration 8

Soupe à l'oignon

French onion Consommé, melted Swiss cheese Crouton 10

Salade d'endive au Roquefort

*Belgian endive, Roquefort cheese, Julienned apple, walnuts
Apple cider Vinaigrette 12*

Salade "Maison"

*Organic Mesclun greens, marinated tomatoes, Niçoise olives, Parmesan Reggiano
Balsamic Vinaigrette 10*

\$2 charge for appetizers and salads split plates - \$4 for entrées

Consumption of raw or undercooked food may result in food born illness

SEAFOOD

Moules marinières

*Steamed mussels, white wine, shallots, and garlic light cream broth.
Served with Housemade French fries 23*

Coquilles Saint-Jacques

*Sautéed scallops, wild mushroom Raviolis, asparagus, organic arugula
Truffled Parmesan cream 33*

Dos de saumon aux artichauts

*Roasted salmon fillet over artichokes, organic arugula, marinated tomatoes, Niçoise olives, and fingerling potatoes
Lemon Confit, red bell pepper sauce 27*

Truite Amandine

*Pan seared Trout, Haricots Verts, glazed carrots, fingerling potatoes
Caper-lemon butter, toasted almonds 24*

Poisson du jour

Special fish of the day Market price

MEAT

Confit de canard

*Moulard Duck leg Confit cooked in the time-honored French tradition
Sarladaise potatoes, glazed baby carrots, French green beans, truffled red-wine reduction 28*

Pavé de boeuf sauce aux cèpes

*Center cut beef tenderloin, Housemade French fries, Haricots Verts
Porcini mushroom cream sauce 39*

Côte de porc aux quatre épices

*Grilled Berkshire pork chop, braised red cabbage, broccolini Fleurettes
Glazed baby carrots, pearl onions. Four spice ginger sauce 28*

Foie de veau à la provençale

Sautéed veal liver, mashed potatoes, caramelized onions, French green beans, garlic butter 26

Cassoulet

*Classic hearty casserole from southwestern France
Slow-simmered white bean Ragout with duck Confit, Toulouse sausage and pork belly 34*

VEGETARIAN

Risotto Végétarien

*Saffron and mushroom Risotto
Asparagus, shaved aged goat cheese, lemon infused oil 22*

SIDES

Mashed potatoes - Housemade French fries
French green beans - Mixed vegetables
Mixed organic Mesclun greens - Asparagus