

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
Orange and cinnamon poached pear Compote 25*

Cuisses de grenouilles

Fried frog legs served with Espelette pepper Aioli 14

Poulpe en salade

*Charred octopus, Frisée lettuce, cucumber, cherry tomatoes, and Niçoise black olives
Lemon Vinaigrette 15*

Carpaccio de boeuf

*Raw Wagyu beef, shaved Parmesan Reggiano, organic extra virgin olive oil, fresh lemon
Small 12 Large 18*

Assiette de fromages

Selection of imported cheeses paired with dried fruits and nuts 15

Crottin de chèvre chaud

*Warm goat cheese Crottin, organic arugula
Marinated tomatoes, Niçoise olives and toasted pine nuts 12*

Rillettes de saumon

*Salmon, fresh herbs and green peppercorn Aioli spread in glass jar
Served with grilled Baguette crostini 13*

Salade de betterave

*Sliced beet, Boursin cheese Quenelle, Julienne apple, walnuts
Red wine vinaigrette 11*

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

ENTRÉES

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*

Foie de veau à la Lyonnaise

*Sautéed veal liver, Lyonnaise potatoes, caramelized onions, broccolini Fleurettes
Gastrique veal Demi 26*

Dos de saumon aux artichauts

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

Cuisse de lapin à la Provençale

*Braised rabbit leg, eggplant and tomato Tian, Papardelle pasta, crumbled goat cheese
Sage infused tomato sauce 31*

Confit de canard

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

Filet mignon d'agneau à la Méridionale

*Grilled lamb tenders, caramelized potatoes, roasted red bell peppers, Fresh goat cheese
Morrocan spices lamb jus 29*

Truite Amandine

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

Pavé de boeuf sauce Cognac

*Center cut beef tenderloin, Housemade French fries, Haricots Verts
Brandy sauce 39*

VEGETARIAN

Pâtes au Pistou

Spaghetti pasta, fresh Pesto, diced tomatoes, and grated Reggiano Parmesan 22

SIDES

Lyonnaise potatoes - Housemade French fries

French green beans - Mixed vegetables

Mixed organic Mesclun greens - Asparagus

6

Cuisine: Adam Olejniczak

Allergy warning: Our French fries are fried in peanut oil