

# DINNER MENU

*Atmosphère Restaurant*

## APPETIZERS

Escargots "Atmosphère"

*Our Signature appetizer: Escargots baked in garlic butter 14*

Foie Gras Poêlé

*Classic French delicacy: Seared duck Foie Gras  
Cinnamon spiced cherries, Port Demi 25*

Terrine de lapin

*House-made rabbit Paté, arugula, Dijonaise, Cornichons 12*

Cassolette de homard Thermidor

*Lobster and mushroom Velouté Casserole, Swiss cheese Au Gratin 17*

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*

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, fresh goat cheese Quenelle, Julienne apple, walnuts  
Red wine Vinaigrette 11*

Croustillant de Brie

*Fried Brie cheese, apple purée, truffled honey 11*

## SOUPS AND SALADS

Soupe du jour

*Daily soup inspiration 8*

Soupe à l'oignon

*French onion Consommé, melted Swiss cheese Crouton 12*

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 in 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*

### Truite Amandine

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

### Dos de saumon aux artichauts

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

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### Confit de canard

*Mouillard Duck leg Confit cooked in the time-honored French tradition  
Wild mushroom Raviolis, glazed baby carrots, French green beans, truffled red-wine reduction 29*

### Filet mignon de porc

*Roasted marinated Pork tenderloin, potato Gratin, Haricots Verts  
Organic Bunashimeji mushrooms, Port wine Demi-Glace 28*

### Foie de veau

*Sautéed veal liver, Lyonnaise potatoes, caramelized onions  
Broccolini Fleurettes, Garlic butter sauce 26*

### Tendrons d'agneau aux épices

*Grilled lamb tenders, caramelized potatoes, roasted red bell peppers,  
Goat cheese, arugula, Moroccan spices lamb jus 29*

### Filet de boeuf

*Beef tenderloin, Dauphinois potato Gratin, French green beans  
Porcini cream sauce 39*

## VEGETARIAN

### Raviolis aux champignons

*Wild mushroom Raviolis, asparagus, Arugula, lemon Confit  
Parmesan Reggiano cream sauce, truffle oil drizzle 22*

## SIDES

Gratin Dauphinois - Asparagus - Organic mushrooms 8  
Lyonnaise potatoes - French green beans - Mixed vegetables 7  
Housemade French fries - Organic Mesclun greens 6

*Cuisine: Jean-Marc Metairie*

*Allergy warning: Our French fries are fried in peanut oil*