

# LA BELLE VIE

dinner menu

## MEAT & CHEESE

### FRENCH CHEESE BOARD \$19

artisanal selection of regional French & local cheeses, local honey, pickled veggies, baguette, crackers

### CHEF'S CHARCUTERIE & CHEESE \$29

chefs selection of meat and cheese, local honey, pickled vegetables, baguette, crackers

### SEARED FOIE GRAS\* \$18

caramelized peach chutney, toasted brioche, honey balsamic reduction

## ❖ SALADE | SOUP ❖

salad add on - salmon\* \$12 - shrimp \$10 - chicken breast \$7

### FARMHOUSE CHOP \$12

sweet gem, spinach, baby kale, heirloom tomato, cucumber, red onion, parmesan, artichokes, crouton, honey basil vinaigrette

### ROASTED BEET & BURRATA \$15

arugula, frisee, dried cranberries, burrata, candied walnuts, citrus vinaigrette, balsamic glaze. GF

### SMOKED SALMON NICOISE \$19

smoked salmon, braised fingerlings, haricot vert, olives, eggs, spinach, gem lettuce, tomatoes, artichokes, honey dijon vinaigrette

### FRENCH ONION SOUP \$9

gruyere, provolone, crouton

### SOUP DU JOUR 5 / 8

## — PETITS —

### BLUEPOINT OYSTERS\*

\$14 half / 26 dz

### WOOD-FIRED OYSTERS \$18

bluepoint oysters, garlic butter, parmesan, breadcrumbs, baguette

### WAGYU BEEF TARTARE

wagyu beef, mustard aioli, arugula, capers, crostini

\$18

### MUSSELS MARINIÈRE \$14

P.E.I. mussels, white wine, lardons, tomatoes, basil, crostini

### HAMACHI CRUDO

aged truffle soy, pickled radish, micro arugula

\$16

### SHRIMP & CRAB FONDUE \$18

shrimp, crabmeat, spinach, mushrooms, caramelized onions, bacon, gruyere, baguette

### CALAMARI \$13

crispy fried calamari, artichokes, pepper aioli, parmesan, marinara

### CRAB CAKE \$17

lump crab, corn & tomato succotash, bacon, pepper aioli

### ESCARGOTS A LA BOURGUIGNONNE \$15

garlic herb butter, parmesan, crostini

### DUCK CONFIT \$16

confit duck leg, braised fingerlings, blood orange glaze, arugula salad

### LAMB LOLLIPOPS\* \$17

fig & currant glaze, arugula salad. GF

## ENTRÉES

### TAGLIATELLE \$22

charred asparagus & almond pesto, broccolini, artichokes, cherry tomato, pecorino, basil, evoo

### LOBSTER & TRUFFLE FETTUCCINE \$38

black truffle, parmesan, lobster béchamel, micro basil

### SHORT RIB BOLOGNESE \$28

braised short rib, pappardelle, shaved parmesan, arugula

### RED SNAPPER ÉTOUFFÉE \$33

fried red snapper, crawfish & crab etouffée, broccolini, garlic fried rice

### HERB CRUSTED SALMON \$31

angel hair pasta with pistou sauce, tomatoes, parmesan, basil

### PAN SEARED SEABASS \$45

sautéed spinach & kale, roasted fingerlings, lobster saffron cream. GF

### WOOD-FIRED CHICKEN GF \$26

roasted half chicken, baby carrots, roasted potatoes, preserved lemon white wine jus. GF

### FILET MEDALLIONS AU POIVRE\* \$38

whipped potatoes, mushroom au poivre, broccolini GF

### FRENCH ONION SMOTHERED PORKCHOP\* GF \$34

gruyere, french onion reduction, whipped potatoes, fried brussels GF

### RIBEYE\* GF \$49

bordeaux veal glace, truffle bone marrow butter, garlic whipped potatoes

## PIZZAS & SANDWICHES

### MARGHERITA PIZZA \$13

San Marzano tomatoes, buffalo mozzarella, basil

### PROSCIUTTO & ARUGULA PIZZA \$15

prosciutto, mozzarella, shaved parmesan, San Marzano tomatoes, arugula

### CONFIT & BRIE BURGER\* \$16

short rib, brisket, ribeye blend, brie, balsamic onion jam, arugula, duck confit, potato bun, fries

### PRIME RIB MELT\* \$19

roasted prime rib, gruyere, provolone, caramelized onions, horseradish cream, French baguette, fries

## ★ PLATS D'ACCOMPAGNEMENT ★

### GARLIC & CHEESE WHIPPED POTATOES \$6

### LOBSTER FRIED RICE \$16

### BAKED MACARONI & CHEESE \$7

add lobster \$10

### TRUFFLE & CHEESE STEAK FRIES \$8

### SAUTÉED KALE & MUSHROOMS \$7

### SAUTÉED BROCCOLINI \$7

### HONEY GLAZED FRIED BRUSSELS \$7

### ROASTED FARM VEGETABLES \$7

\*CONTAINS RAW OR UNDERCOOKED INGREDIENTS

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 20% gratuity will be added to parties of 6 or more.