

## STARTERS:

Pommes Frites 6.95  
French Fries served with chipotle-cumin ketchup, curry coconut-lime & remoulade dipping sauces

Scallops 11  
Pan-seared Diver Scallops, Bourbon Honey Butter, Applewood Bacon and leeks

Duck in a Pot 11  
Warm duck infused with fresh herbs served over white beans and thyme steeped and served in a mason jar

PuPu L'Enfant 13  
Antipasto platter with prosciutto, mozzarella, parmesan cheese, olives, artichokes, eggplant confit, and baguette

European Cheese Plate 15  
Chef's Selection of European cheeses, Peppered Spicy Sausage, Local Chutneys Pickled Red Onion, Cornichon

Smoked Trout 9  
Smoked Trout with Cucumber Lemon Relish, Pumpernickel Toast, Capers Aioli

## SOUPS:

Chilled Vichyssoise 7.95  
Served with Peruvian potatoes

Classic French Onion Soup 7.95

## LES SALADES:

L'Enfant House 8.95  
Red and Yellow Pear Tomatoes, Pickled Red Onions, Mixed Greens, Pine Nuts, Colossal Crouton, Roasted Garlic Champagne Vinaigrette

Black Pepper Tuna Nicoise 12.95  
Seared Ahi Tuna, Nicoise Olives, Peruvian Potatoes, Hard Boiled Egg, Mache, Haricot Verts, Tomato Tarragon Vinaigrette

Warm Goat Cheese Salad 9.95  
Mache, Herbs de Provence, Bruleed Black Plums, Shaved Prosciutto, Balsamic Reduction

Fennel Citrus Salad 8.95  
Shaved Fennel, Manchego, Tangerines, and Citrus Vinaigrette over our house Mix of Greens

Caesar Salad with Grilled Jumbo Shrimp 12.95  
Baby Red and Green Romaine, Caesar Dressing, Colossal Crouton, Roasted Tomato, Shaved Parmesan, Balsamic Reduction

## SIDE DISHES:

White Bean Salad 4  
Eggplant confit 4  
Roasted vegetables 3  
Herb Buttered Noodles 3

## MAIN PLATES

Bistro Burger 13  
Turkey, Portobello & Gorgonzola burger on brioche roll served with side of seasoned fries & white bean salad

Steak Frites 20  
Premium Steak with Crispy Onions, Ruby Port Butter, Fries and Chipotle Cumin Ketchup for dipping

Le Boeuf Bourguignon 17  
Beef, carrots, mushrooms, and pearl onions in Burgundy wine served with herb-buttered noodles

Moules Marinere 17  
Mussels steamed in White Wine, Shallots, Fresh Thyme, Butter, with Grilled Fennel and Red Onion served with Crusty Baguette

Roasted Chicken Breast 18  
Chicken breast seasoned with herbs du Provence served with eggplant confit and roasted vegetables

Provincial Shrimp 21  
Jumbo Shrimp sautéed with Bacon, Artichokes, Leeks, Summer Tomatoes, White Wine, Butter, served over Polenta

Duck Confit 19  
With Coriander Garlic Polenta Cake with Hot Peach Chutney

Diver Scallops 21  
Diver Scallops, Pioppini Mushrooms, Chive Oil, Baby Spinach, and Truffle Honey

White Truffle Mac & Cheese 12  
Served with side salad

## SAVORY DINNER CREPES:

Served with side of white bean salad.

French Ham & Gruyere 9.95  
Mustard cream sauce

Chicken, Eggplant Confit & Gruyere 11.95  
Roasted pepper sauce

Salmon & Boursin Herb Cheese 12.95  
Crème Fraiche

Spinach Soufflé, Gruyere 10.95

Roasted Red Pepper & Goat Cheese 10.95

Additional ingredients 1.5 per item  
(Chicken, Ham, Spinach Souffle, Egg, Eggplant Confit)

## LES SANDWICHES:

All sandwiches served with petite salad.

Classic French Dip 12.95  
Baked med-rare roasted beef, Swiss cheese, au jus on baguette

Le Croque Monsieur 10.95  
Baked French Ham and Swiss cheese in béchamel on bread