

CAFÉ ARCHITECTES

FRENCH BARBEQUE

Every Thursday on La Terrasse

LA TERRE & LA MER – THE EARTH AND THE SEA

Flat Iron Steak	\$28
Prime Delmonico Steak	\$38
Rack of Lamb	\$35
Herb Marinated Chicken	\$24
Jumbo Shrimp Brochette	\$25
Ahi Tuna Steak	\$29
10 oz Prime New York Steak	\$35



LES BROCHETTES DU JARDIN – THE GARDEN SKEWERS

Include one with your meat or seafood choice; add more for \$8 each

Confit of Fingerling Potatoes
Grilled Portobello Mushrooms
Ratatouille Provençale
Confit of Fennel



LES SAUCES

Include one sauce with your meat or seafood choice - add more for \$6 each

Niçoise
Ravigote
Red Wine
Basil Pistou

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À LA CARTE MENU

APPETIZERS

Spring Salad 10

artichokes / chioggia beets / french radish

English Pea Velouté 10

basil / lemon confit / homemade brioche

Maine Diver Scallop 14

morel mushrooms / white asparagus / meyer lemon foam

Local Asparagus 12

peekytoe crab / navel orange / citrus vinaigrette

Foie Gras "Torchon" 18

lavender / kumquat currant chutney / homemade brioche



ENTRÉES

Wild Alaskan Halibut 29

english green peas / pancetta / boston lettuce

Slow-Poached Farm Egg 27

spring vegetables / morel mushrooms / white truffle oil

Rack of Lamb 35

artichoke barigoule / sun dried tomatoes / niçoise olive

Beef Tenderloin 32

spring onion purée / thumbelina carrots / watercress

Grimaud Farm Guinea Hen 28

glazed baby turnips / fresh grapes / verjus sauce



SIDE DISHES FROM THE GREEN CITY MARKET

Wild Mushrooms 6

truffle oil / italian parsley

Nichols Farm Haricots Verts 6

roasted hazelnuts / sweet vidalia onions