



Dinner

Soup du Jour	6	Fresh Maine Lobster Rigotto with asparagus, beech mushrooms and parmesan	25
Heirloom Tomatoes & Watermelon with feta, red onions, English cucumbers, basil and a sangria vinaigrette	10	Pork Tenderloin stuffed with goat cheese and chorizo with a celery root purée, fava beans, chanterelles and a rosemary garlic jus	23
Grilled Octopus Salad with butter lettuce, English peas, corn and peaches with a meyer lemon vinaigrette	12	Local Halibut with fava beans, English peas, baby carrots, baby turnips and a lemon verbena sauce	24
Foie Gras Terrine with organic house-made strawberry confiture and a toasted pecan bread	16	Steelhead with Vidalia onion purée, Romano and yellow wax beans, chive blossoms and a chive pesto	22
Crab Stuffed Squash Blossoms lightly fried with piment d'espelette and tomato pequinillo pepper coulis	12	Steak Frites - Black Canyon Angus Rib-eye Aged 3 weeks grilled and served with a peppercorn sauce and Kennebec house-cut fries	27
Red Beet Salade with crispy kataifi goat cheese, arugula and a white balsamic vinaigrette	10	Mary's Air Chilled Roast Chicken with Israeli couscous, baby turnips, baby zucchini and a vadouvan sauce	19
Kobe Beef Tartar with a quail egg, shallots, parsley, capers, ground mustard and grilled croutons	12	Pot Pie "Aux Legumes" with beech mushrooms, English peas, parsnips, French round carrots and a piment d'espelette béchamel sauce	18
Roasted Bone Marrow with herb crust & croutons	11	Duck Confit with pommes landaises and a creamy garlic sauce	18

Le Burger 13

1/3 lb of Magami Kobe, Morbier cheese, tomatoes, butter lettuce, grilled red onions & aioli on ciabatta with a side of fries (Add Foie Gras 9)

P.E.I. Mussels

Marinière	Gypsy
white wine	chorizo,
shallots	tomato ragout
parsley &	and a harissa aioli
garlic	crouton
14	15

Assiette de Fromage - Chevre Buchette (goat), Brebirousse D'Argental (sheep), Mimolette aged 18 mo (cow), natural honey, pink lady apples & dried cranberries

16

Assiette de Charcuterie - spicy coppa, La Quercia prosciutto, pâté de campagne, and head cheese with ground mustard, cornichons & pearl onions

14

Les Sides

Romano and Yellow Wax Beans	6	L'appart uses local, organic products whenever possible Corkage Fee 25 (limited to 2 750ml bottle per party) L'appart is not responsible for lost or stolen items
Grilled Asparagus with aged parmesan	6	
Kennebec house-cut fries with aioli	5	
Organic mixed greens with Sweet 100s & garlic brioche croutons	5	

Bon Appétit!