



AU PIED DE COCHON

## Dinner

### Le Bar à Huîtres

**Beau Soleil** Kumamoto  
Bleu Point Malpeque  
Pièce 3 Six 15 Dozen 28

6 Shrimp Cocktail 12  
Half Maine Lobster 29  
6 Crab Claw 19  
Alaskan King Crab 25

Oyster Platter 28  
Variety of a Dozen Oysters

The Dégustation 20  
Three Oysters, Four Shrimp, Three Crab Cakes

La Royale 65  
Three Oysters, Four Shrimp, Two Crab Claws,  
4 oz. King Crab, Half Maine Lobster

### Hors d'Œuvres

**Onion Soup Gratinée** 9  
Soup du Jour 7  
 **Escargots Snails** in Garlic Butter Gratinés 9  
Tuna Tartar 14  
Home Made Foie Gras "Torchon" 23  
Tomato and Goat Cheese Ravioli 11  
Brie Tart, Tomato and Truffled Vinaigrette 12  
Crab Cake, Mild Spicy Remoulade 14  
Mushroom Soup au Croute 12

### Fromages

One for 6 Three for 14 Five for 19  
Fourme d' Ambert, Cow's Milk, Auvergne  
Petit Basque, Sheep's Milk, Pyrénées Mountain  
Brie de Meaux, Cow's Milk AOC, Seine et Marne  
Boucherondin, Goat Milk, Charentes  
Thomasville Tomme, Cow Milk, Georgia  
All Cheese are served with Fig Chutney, Grapes and Roasted Walnuts

### Salades

7 / 12

**Au Pied Salad**, Mesclun, Tomato, Asparagus, Orange,  
Black Olive  
Field Green Salad, Red Vinaigrette Dressing  
Belgium Endive Salad, Blue Cheese Dressing, Walnuts  
Artichoke Heart & Mesclun Salad, Thomasville Goat Cheese

Caesar Salad – Grilled Chicken +4  
Caesar Salad – Grilled Steak or Shrimp +6  
Niçoise Salad with Grilled Tuna Steak 16  
Warm Goat Cheese on Toasted Bread, Pear,  
Arugula, Honey and Rosemary Caramel 12  
Tomato Mozzarella, Fresh Garden Basil 14

### Cochon Express

25

*Appetizer + Entree or Entree + Dessert*

Starter of the Day - Onion Soup - Tomato & Goat Cheese Ravioli

Entrée of the Day - Flat Iron Salmon Filet - Roasted Chicken Breast

Crème Brulée - Calvados Sorbet - Baba au Rhum

### Entrées

**Mussels Mouclades**, White Wine Creamy Sauce, Frites 18  
 **Roasted Pig's Trotter**, Pommes Frites 26  
 **Braised Beef Bourguignon**, Fettuccini 21  
 **8 oz Steak Tartar**, Pommes Pont Neuf 19  
Fresh Fettuccini, Roasted Bell Pepper, Cherry Tomato,  
Artichoke Hearts, Black Olive & Garden Basil 19  
Flat Iron Salmon Filet, Creamy Mushroom Risotto,  
Beurre Blanc Sauce 21  
Pan-Seared Snapper, Mashed Potatoes with Olives 24  
Roasted Chicken Breast, Ratatouille 18  
Chilean Sea Bass Pan-Seared, Green Pea Puree,  
Tomato Roma Sauce 30  
Grilled Lamb Chops, Fried Grits and Goat Cheese 26  
New York Strip, Pommes Frites 28  
Filet Mignon "Au Poivre", Roasted Asparagus 36  
Entrecote, Pommes Frites 19

### Sandwiches et Autres

**Grilled Tuna Sandwich**, Ratatouille & Tapenade 14  
Croque Monsieur / Madame 12  
Asparagus Quiche 12  
Grilled Angus Burger, Choice of Bacon,  
Caramelized Onions, Swiss or Cheddar Cheese 16  
Veggie Panini, Pesto Dressing 12  
Surf and Turf, Grilled Angus Burger with Shrimp 22

All Sandwiches come with a Choice of French Fries, Home Made Potato Chips or Mesclun Salad

Executive Chef Didier Lailheugue

Sous Chef Patricia Knopp

Consuming raw or undercooked seafood, shellfish, meats or eggs may increase your risk of food borne illnesses

Chef's Signature Specialties