

Le Coq Au Vin Favorites

Soupe

Vichyssoise Soup

Creamed potatoes, leeks and onions finished with roasted bacon
(Available without Bacon)

Seafood ala Boucuse

Shrimp, scallop, crab and clams in a savory creamed broth topped with crème fraise

Salade

Salade de Tomate Mozzarella

*Sliced marinated Buffalo Mozzarella served with red, green and yellow tomato.
Topped with wild greens, served with a fig balsamic vinaigrette*

Le Coq au Vin Greens

*Assorted wild greens served with roasted vegetables, lobster
and parmesan cheese crisp with vanilla bean vinaigrette*

Space Coast Crab Salade

*Fresh Space Coast Crab meat, tomato, cucumber, mango salad,
with mixed greens and walnut vinaigrette*

Entrees

Pan Seared Hawaiian King Clip Filet

*topped with lobster meat, red and yellow roasted peppers
vanilla bean beurre blanc
Served with seasonal vegetables and potatoes*

Pan Seared Snapper

*Pan seared filet of Snapper served with creamed spinach,
Yukon gold potatoes, carrots and broiled tomato in a ginger vegetable broth*

Hors d' Oeuvres

Soupe a L'Oignon

Traditional **onion soup** with apple cider, cream, Gratinee with gruyere, ementhal cheeses

Milleville Leek, Seafood and Egg

Shrimp, Scallop, and Crab served on puff pastry topped with a sunny side up egg served with beurre blanc sauce

Tarte a L'Oignon

Alsace style caramelized **onion tart**, crisp smoked bacon bits, herb boursin, goat and cottage cheeses (Available with no bacon)

Serrano Ham and Leek Tarte

French style leeks topped with Serrano ham and blue brie cheese

Θ Gateau de Crabe

Crab cake on a fried green tomato topped with Cajun hollandaise sauce

Souffle au Fromage

Gruyere **cheese soufflé** with grits

Θ Boudin Noir and French Style Garlic Sausage Combo

Traditional **blood sausage** and **French style garlic sausage** and caramelized onions topped with apple sauce

Oysters

*Four **fresh regional oysters**, Rockefeller with spinach and pernod, Bienville with crab meat, Fried Cajun hollandaise and Raw with shallot champagne vinaigrette*

Escargots

Snails in garlic butter

Mousse de Foies de Volailles

Chicken liver pate served warm with toast, onions, tomatoes, cornichons

Moules Marinieres

Bally straw mussels, white wine, tomatoes, finished with ceam, served with toast for the broth

**Consuming raw or undercooked meats, seafood, shellfish, oysters or eggs
May increase your risk of foodborne illness.**

Coquilles St. Jacques

Sea scallops and mushrooms in a light cream sauce
with a cheese and garlic parsley crust

Crevettes

Shrimps in beurre blanc with tomato, capers and garlic

Crab and Watercress Spring Roll

Served with assorted wild greens and vanilla bean vinaigrette

Steak Tartare

Traditional hand cut beef **steak tartare**

Foie Gras

Duck foie gras terrine, toasted egg bead, preserve

Salade

Salade Laitue Et Noix

Boston lettuce, toasted pecans with Roquefort vinaigrette

Salade Endives, Cresson, Chevre Chaud

Belgian endives, watercress, mushrooms and goat cheese
With French mustard dressing

⊖ Salad Tomatoes Et Chevre

Three different **tomatoes** with herb goat cheese and balsamic vinaigrette

Entreés

Aubergine du Bayou Teche

Eggplant fried with crab meat, shrimp and Cajun hollandaise sauce, caviar potatoes, haricot verts, and braised carrots

Le Poisson "Bronze"

The original **Bronzed Fish** with toasted pecans and citrus beurre blanc coated with 10 spices, cooked in a cast iron skillet, with chayote butternut squash and Creole plantain

Dover Sole a L'Americaine

*Imported **Dover Sole**, topped with Lobster and buerre blanc sauce served with seasonal vegetable and potato*

Boned Tableside

(Also available with crab for 43, and Amandine for 39)

Sea Bass

Sea Bass filet baked with artichoke and spinach

Served with braised fennel,
and orange mango flavored beurre blanc

Legumes

Vegetables – Sweet potato parsnip pie, fennel and leeks, vegetable ratatouille, spinach, Creole plantain, carrots with thyme, celery root coleslaw

Poulet "Coq Au Vin"

Braised **chicken** "Coq Au Vin" with red wine, mushrooms, bacon, onions haricot verts, rosemary honey carrots butter and egg noodles

Ris De Veau

Braised **veal sweetbreads**, morel mushrooms, braised carrots and rosemary au gratin potatoes

New York Strip Steak

Center Cut Choice **New York Strip Steak** served with au gratin potatoes, broiled tomato and haricot verts
(Also available au Poivre style with diced braised tomatoes and peppercorn sauce)

Tournedos

Beef tenderloin steak on shredded short ribs, with a bleu cheese crust, forest mushrooms, port wine sauce, carrots with thyme and au gratin potatoes

Beef

Beef tenderloin sautéed with fresh duck foie gras, and Port wine sauce,
(only when whole foie gras is available)

Or

Beef tenderloin sautéed with jumbo lump crab meat, béarnaise sauce
potato pancakes, haricots verts and carrots

Veal Chop

Pan roasted **Veal Chop** with peppercorn sauce, roasted potatoes and vegetable of the day

Canard

Duck 2 ways – leg confit crisp with lavender honey breast roasted medium rare
with pears and cherries, Kirsch flavored sauce, and sweet potato parsnip pie

Carre D'Agneau

Roasted rack of **lamb** with garlic and herbs, served with rosemary au gratin potatoes
and a watercress salad

Lapin

Boneless **rabbit** braised in veal stock with California prunes, served with macaroni ham and cheese

Cassoulet

Specialty from the Southwest of France

*White beans slowly braised with lamb, duck, port and garlic sausage,
topped with a crust of duck cracklings, herbs, and breadcrumbs*

**All food items are cooked to the recommended FDA Food code temperatures,
unless otherwise requested.**