

DINNER

ENTRÉES

Bavette à l'Echalotte <i>Marinated Skirt Steak, French Fries, Confit Shallots & Bordelaise Sauce</i>	23
Confit de Canard <i>Duck Leg Confit, Warm Lentils, Baby Beets & Frisee Salad</i>	23
Poulet Roti <i>Roasted Organic Rosie Chicken au jus with Garlic Yukon Gold Mashed Potatoes</i>	20
Blanquette de Veau <i>Veal Blanquette & Rice Pilaf</i>	20
Boeuf Bourguignon <i>Braised Beef Stew in Red Wine Sauce, Macaroni Gratin</i>	20
Coquille St. Jacques <i>Seared Day Boat Scallops Feuillantine, Braised Fennel, Zucchini, Sauce Vierge</i>	24
Bar du Pacifique <i>Pan-Seared Pacific Bass, Yukon Gold Garlic Mashed Potatoes & Sauce Vierge</i>	24
Cabillaud Grenobloise <i>Pan-Seared Ling Cod with Lemon Condiment & Wilted Spinach</i>	23
Gigot d'Agneau <i>Grilled Marinated Lamb Steak, Garlic Butter, Canellini Beans & Haricots Verts</i>	23
Paillard de Poulet <i>Grilled Chicken Scaloppini, Pistachio sauce & Fresh Fettuccine</i>	19

PLAT DU JOUR A.Q.

Lundi- Boudin Noir

Mardi- Moules Frites

Mercredi- Steak Tartare

Jeudi- Cassoulet

Vendredi- Bourride

Samedi & Dimanche- Canard à l'Orange

20% service charge will be added to parties of six and more

Chef de Cuisine – Patrick Albert

DINNER

For centuries, cafés the world over has provided patrons with entertainment that draws on all walks of life. In these gathering places of art, politics, fashion, and everyday events, café-goers partake in a unique convergence of eclectic culture and traditional cuisine. Parisian-inspired Café de la Presse continues the trend with international literature, classic fare, and the age-old pastime of dining, relaxing, and conversing in a vibrant atmosphere.

LES TARTES FLAMBÉES

Small Crispy Galettes

Tarte Flambée Classique 10 <i>Onions, Bacon, Crème Fraîche</i>	Tarte Flambée a l'Emmenthal 11 <i>Onions, Bacon, Crème Fraîche, Swiss Cheese</i>
Tarte Flambée au Saumon Fumé 12 <i>Smoked Salmon, Red Onions, Capers, Horseradish Cream</i>	Tarte Flambée Provençale 10 <i>Tomatoes, Basil, Black Olives</i>

APPETIZERS

Soupe du Jour 9 <i>Inspiration Soup of the day</i>	
Escargots 13.50 <i>Sautéed Escargots with Garlic Butter and Tomato Concassé</i>	
Pétatou de Chèvre 13 <i>Warm Goat Cheese, Black Olive Dressing</i>	
Cocktail de Crevettes 14 <i>Tiger Prawns and Avocado Cocktail, Grapefruit Segments, Romaine Salad, Tomato Confit</i>	
Salade de Laitue 9.50 <i>Butter Lettuce Salad, Fresh Herbs, Sherry Vinaigrette</i>	
Salade aux Petits Lardons 13 <i>Frisée Salad, Warm Poached Egg, Bacon, Petits Croutons, Dijon Mustard</i>	
Tartare de Saumon 13 <i>Salmon Tartare, Haricot Vert Salad, Pomme Gaufrette</i>	
Sardines à l'Huile 12 <i>Marinated Sardines, Condiments</i>	
Assiette de Charcuterie 16 <i>Country Style Paté, Duck Rillettes, Garlic Sausage, Dry Salami, Cured Ham, Cornichons & Onion Marmalade</i>	

Soupe à l'Oignon,
Onion Soup, Melted Cheese
9

Coeur de Romaine
*Heart of Romaine, Grated
Roquefort Cheese &
Walnuts*
11

Salade d'Asperge
*Warm Asparagus Salad
With Poached Egg
& Serrano Ham*
13

Foie Gras de Canard
Duck Foie Gras au Torchon
18