

# CREME DELACREPE

## Dinner Menu

### Appetizers

Harvest Soup: 9.00

Tomato Basil Soup: 9.00

French Onion Soup: 10.00

6 Escargots: 12.00

Duck Liver Mousse Pâté: 15.00

Caprese Salad

*sliced tomatoes, fresh burrata served with toast and balsamic glaze:* 14.00

Ménage à Trois Cheese Plate: 16.00

Prosciutto Bruschetta

*toasted bread topped with prosciutto, tomato, mozzarella and pesto:* 16.00

Salmon Toasts

*toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers:* 16.00

Jumbo Lump Crab Cake

*made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli:* 17.00

Cheese & Charcuterie Plate: 20.00

Authentic Cheese Fondue: 20.00

Filet Mignon Tartare Au Couteau

*traditional raw filet mignon, Dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco and Worcestershire sauce:* 18.00

### Les Salades

Vegan Salad

*arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette:* 18.00

Italienne Salad

*fresh burrata, imported prosciutto and diced tomatoes on baby greens and arugula with balsamic vinaigrette:* 18.00

Niçoise

*white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers:* 18.00

Chèvre Chaud

*warm goat cheese, croutons, candied walnuts and fresh tomatoes:* 18.00

Salad Huntington

*baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds:* 18.00

Warm Chicken Salad

*with croutons, jack cheese and tomatoes:* 19.00

Grilled Wild Alaskan Salmon

*roasted bell peppers, tomatoes, mango and candied walnuts:* 22.00

---

---

## Savory Crêpes

Served with baby greens salad. Made with gluten-free crêpe batter.

### Normandie

*goat cheese, spinach, prosciutto, grilled onions and sour cream: 17.00*

### Exquise

*melted brie cheese over tomatoes and ham, topped with basil sauce: 17.00*

### Farmer

*goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 17.00*

### Parisienne

*chicken breast topped with swiss cheese, mushrooms and green onions in Béchamel sauce: 17.00*

### Montagnarde

*buckwheat crêpe with melted raclette cheese over potatoes, grilled onions & prosciutto topped with cornichons: 19.00*

### Saint Pierre

*sweet batter crêpe with crab meat, shrimp, tomatoes, bell peppers and jack cheese: 19.00*

### Marocaine

*jack cheese, spicy lamb sausage and madeira mushroom sauce: 18.00*

### Nordique

*smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 19.00*

### Vendôme

*chicken breast, bacon, potatoes and mushroom in a Cognac black pepper sauce: 19.00*

### Marine

*fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce: 19.00*

### Filet Mignon

*creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 20.00*

---

---

## Pasta

### Pasta Alfredo

*fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 17.00*

### Pasta Bolognaise

*grass-fed ground beef in our homemade tomato basil bolognaise sauce: 19.00*

### Pasta Carbonara

*ham, bacon, Chardonnay cream sauce, garlic and parsley: 19.00*

### Vegan Pasta

*marinara basil sauce with asparagus, mushrooms, grilled onions and yellow squash: 19.00*

### Pesto Fettuccini with Shrimp

*topped with grilled shrimp and parmesan cheese: 23.00*

---

---

## Entrées

### Chicken Dijon

*in tarragon mustard sauce with potato gratin and market vegetables: 25.00*

### Beef Bourguignon

*stew marinated in a red wine sauce, served with potato gratin: 29.00*

### Grilled Salmon Au Dill

*topped with light creamy herbs sauce, served with potato gratin and market vegetables: 31.00*

### Lamb Bim Bam Boom

*lamb chops cooked with mushroom Madeira wine sauce, served with potato gratin and baby greens: 37.00*

### Beef Filet Mignon Medallions

*two 4 oz medallions with green peppercorn sauce, served with potato gratin and market vegetables: 39.00*

---

## Les Burgers

Served with baby greens salad & potato gratin.

### Chicken Burger

*chicken breast with bacon, tomatoes, cheddar cheese and chili mayonaise on a brioche bun: 17.00*

### Seasonal Burger

*blue cheese ayoli, grilled onions and Swiss cheese topped with one egg: 18.00*

### Gourmet

*grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto,  
slice of imported raclette cheese and Dijon mustard: 19.00*

### Le Crab

*jumbo lump crab burger with real crab meat, tomatoes, arugula and basil aioli on a brioche bun: 19.00*

# Bon Appétit!