



Spring/Summer 2025

Exec. Chef Keegan Marchand

EST. *The French Manor* 1990

INN & SPA

www.thefrenchmanor.com

House-Made Bread Service \$12

Trio of our Signature Honey Lavender Butter, Roasted Head of Garlic & Beef Tallow & Balsamic



Appetizers

Grilled Quail \$23

Tandoori Seasoned Quail accompanied with Roasted Garlic Honey & Avocado Sour Cream

Summer Carrot Chaud-Froid \$17

Grilled Carrot, Roasted Garlic & Lemon Whipped Feta, Pickled Carrot Slaw, Crispy Carrot Ribbons, Pickled Shallots & Mustard Seeds

Spanish Braised Beef Rib \$18

Chimichurri & Charred Pineapple & Black Bean Salsa



Soups

French Onion \$17

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.

Lobster Bisque \$18

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche & Truffle Oil

Half-Order Lobster Bisque \$12

Salad

French Manor House Salad \$16

Scarlet Bibb Lettuce, Pickled Shallot, Tomato, Cucumber; Choice of Creamy Citrus & Feta Vinaigrette or Red Wine & Herb Vinaigrette

Feta Citrus Salad \$17

Scarlet Bibb, Orange Suprême, Pickled Shallot Crumbled Feta with a Feta Citrus Vinaigrette

(Salads may be Accompanied with any Protein on the Menu at Market Price)



Small Plates

Rib Eye Bourguignon \$22

Tender Braised Rib Eye, Vegetables & Fresh Herbs

Escargots \$21

Sautéed in Herbs & Butter, Served in Traditional Shells

Crêpe Du Jour \$MP

A Savory Mixture of Locally Sourced Ingredients, Rolled into a Fresh House-made Crêpe

Roasted Creamed Leeks \$12

Green Bean Almondine \$12

Pickled Vegetable Slaw \$10

Tomato Chutney, Olive Tapenade & Crostini \$14

Wine Flights

Ask your Server or Bartender about our Wine Flights to Enhance your Dining Experience

Full Flight \$40

Half Flight \$25



All Entrées can be Elevated (Market Price):
Lobster 3-4 oz Tail (Oven Roasted, Grilled or Butter Poached)

Grandes Plates



- Crispy Octopus** \$62
Tomato Chutney, Creamed Leeks with a Braised Pork Stuffed Poblano Pepper
- Rabbit Leg Confit** \$58
Slow cooked Rabbit served with Summer Grain Salad, Spinach, Leek & Mushroom Sauté; finished with a Peach & Thyme Gastrique
- Grilled Beef Entrecôte *** \$67
Char-Broiled House Cut 8oz Eye of the Rib Accompanied with Parmesan & Herb Fingerling Potatoes, Lobster Claw Étouffée
- Halibut Saisir** \$65
Pan Seared Fried Plantains, Charred Pineapple & Black Bean Salsa, Avocado Sour Cream, Broken Herb & Caviar Vinaigrette
- Pan Roasted Duck Breast *** \$60
Served with Poached Parmesan & Herb Fingerling Potatoes, Green Beans; Finished with a Orange, Champagne, Apricot & Ginger Chutney
- Pan Roasted Chicken Breast** \$57
Served with Cherry Tomato Chutney, Saffron Au Gratin Potato, Basil Oil, & an Olive Tapenade
- Prime Reserve Pork *** \$65
Grilled Pork Chop, Celery Apple Slaw, Potato Croquette, Crispy Capicola; Finished with a Whole Grain Honey Mustard

Marinated Squash Noodles \$42

Choice of Grain Salad, Poached Parmesan & Herb Fingerling Potato, or Saffron Au Gratin Potato. Served with Crispy Fried Vegetable Ribbons, Finished with a Tomato & Olive Tapenade & Roasted Garlic Honey

House-made Desserts



Chef's Confections & Elegant Treats

Ask your server about tonight's desserts made in-house. Priced Accordingly.



Signature Manor Desserts

Crème Brûlée

Honey & Lavender served with Fresh Berries

Vanilla & Toffee Bundt Cake

Toffee-Soaked Vanilla Bundt Cake with a Caramel Drizzle and Served with Ice Cream

Café ou Thé

\$3

Café Pressé

\$7.50



EST. *The French Manor* 1990
INN X SPA

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.