

Fall / Winter 2026-27

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, and Duck Fat & Balsamic

Appetizers

Foie Gras Torchon * ✨

\$26

Fig, Cranberry and Cherry Chutney, Greens,
and Crostini

Escargots

\$21

Served in a Pasta Purse. Filled with Lemon
Tarragon and Garlic Butter

Poutine ✨

\$18

House-Cut Shoe String Potatoes, Melted
Cheese Curds, Demi-Glace

Soups

French Onion ✨

\$17

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

Add Short Rib

\$15

Lobster Bisque

\$18

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

Add 4 oz. Lobster Claw

\$23

Half-Order Lobster Bisque

\$12

Salad

French Manor House Salad

\$16

Frisée, Kale & Spinach, Pickled Shallots, Tomato,
Cucumber; Choice of Maple Dijon Vinaigrette or
Red Wine & Herb Vinaigrette

Roasted Butternut Squash & Mixed Green Salad

\$17

Pickled Shallot, Maple Dijon Vinaigrette

(Salads may be accompanied with any protein
on the menu at market price)

Small Plates

Cassoulet de Bœuf

\$22

Beef Bourguignon with Brûléed Gruyère

Crêpe Du Jour ✨

\$MP

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

Sides

Sautéed Mushrooms

\$12

Sweet Potato Purée

\$12

Creamed Brussel Sprouts and Leeks

\$10

Herbed Dutchess Potato

\$10

✨ Everything on this menu is Gluten Free excluding items with a star next to it.

All Entrées can be Elevated (Market Price):

Lobster Claw, Scallops (Oven Roasted, Grilled or Butter Poached), Confit Chicken Breast



Grandes Plate

Charbroiled New York Strip Steak * \$67

24-Hour Sage Demi Glace. Accompanied with Herbed Duchess Potatoes

Braised Lamb Shank \$65

Eight Hour Braised Fore Shank Served with Sweet Potato Purée, Rosemary Lamb Demi, and a Red Wine Reduction.

Saumon en Croute * \$63

Shredded Sweet Potato Encrusted Salmon, Roasted Garlic Honey Creamed Brussel Sprouts and Leeks

Pan-Seared Scallops * \$65

Seared Butternut Bar (Braised Rectangular Squash), Lemon Onion Fennel Parsley Slaw, Finished with an Apple and Tarragon Coulis

Pan-Roasted Duck Breast * \$62

Fennel Seed Braised Napa Cabbage, Potato Pearl. Shittake Velouté, Crumbed Macadamia

Bœuf Bourguignon \$62

Burgundy Braised Beef with Stewed Carrots and Herbed Duchess Potatoes

Wine Flights

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

Full Flight \$42

Half Flight \$25



Pan-Seared Chicken Breast * \$52

Idaho Fondant Potato, Fig, Cranberry Rum Cream

Sweet Potato Gnocchi ✨ \$47

Herb Infused House-made Sweet Potato Gnocchi, Roasted Garlic Honey, Lemon Onion Fennel Parsley Slaw

House-Made Desserts



Chef's Confections & Elegant Treats

Ask your server about tonight's desserts.
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; Served with Ice Cream

Café ou Thé \$4

Café Pressé \$8



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