

## *Salads*

### **Scarsborough Farms Mixed Greens**

Sliced Avocado, Thinly Sliced Red Onions,  
Cherry Tomato & Banyuels Vinaigrette  
12

### **Heirloom Tomato**

Burrata cheese, Fresh Basil &  
Marinated Haricot Verts  
15

### **Belgium Endive & Watercress**

Sliced Granny Smith Apples, Sun Dried  
Cherries, Candied Hazelnuts &  
Roquefort Cheese  
14

## *Petit Plat*

### **French Onion Soup**

Topped with Sourdough Bread, Fontina  
and Gruyere Cheese  
9

### **Baked Brie Puff Pastry**

Apricots, Candied Walnuts & Mixed Greens  
Balsamic Reduction  
12

### **Avocado & Mushroom Carpaccio**

Oyster Mushroom & Avocado  
Lime Juice, Sea Salt & Extra Virgin Olive Oil  
14

### **Rice Cracker Crusted Tuna**

Sriracha-Citrus Emulsion  
15

### **Smoked Bacon Wrapped Shrimp**

Mango Fruit Mustard & Honey  
12

### **Prosciutto Ham Tartine**

Toasted Baguette, Taleggio Cheese  
Mixed Greens & Truffle Oil  
15

### **Green Door Pomme Frites**

Purple Peruvian, Russet & Sweet Potatoes  
Lemon Aioli  
10

### **Beef Satay**

Basil Dipping Sauce  
15

### **Smoked Salmon Potato Galette**

Caviar, Dill Cream, Red Onions & Cucumber  
18

### **Truffle Mac & Cheese**

Toasted Garlic Bread Crumbs  
12

## *Platters*

Serves 3-4 People

### **Fromage**

Imported European Cheeses, Mango  
Chutney, Seedless Grapes & Marinated  
Kalamata Olives  
32

### **Green Door Charcuterie**

Prosciutto, Peppered Salami, Marinated  
Baby Artichoke Hearts, Marinated Sweet  
Peppers, Mozzarella & Parmesan Flat Bread  
29

### **Fruit de Mer**

Shrimp Cocktail, Cracked Dungeness  
Crab Claws & Oysters on the Half Shell  
Lemon Aioli, Cocktail Sauce & a Red Wine  
Mignonette Sauce  
50

## *Sandwiches*

### **Lobster Frites**

Open-faced, Maine Lobster,  
Baby Arugula & Frites  
22

### **Croque Monsieur**

Black Forest Ham & Gruyere Cheese  
Served with Mornay Sauce  
14

### **Truffle Kobe Beef Sliders**

Brioche Bun Tartufo Cheese, Caramelized  
Onions & Green Door Mayonnaise  
15

## *Plat Vert*

### **Herbs D' Provence Roasted Organic Chicken**

Chicken Served with Caramelized Sweet  
Corn Succotash and Natural Jus'  
26

### **Kansas City Steak Frites**

Black Pepper Soy Glaze & Pomme Frites  
37

### **Duck a L'orange**

Asian pear, Start Anis &  
Orange Infused Sauce  
27

### **Lamb Chops**

Mushroom Pine Nut Crusted  
Roasted Garlic Pomme Puree & Asparagus  
Basil Dipping Sauce  
35

### **Halibut**

Asparagus Broth  
Fingerling Potato & Baby Vegetables  
28

\* One Entrée Minimum Per Person