

# Bastille Day

## LUNCH

### Menu

SUNDAY JULY 14 2019

#### Appetizers

Artisanal Cheese Plate 3  
selections of Cheese  
\$15.00

Soup D'Poisson Provençal  
fish Soup with Rouille &  
Crostini  
\$12.00

Duck Paté  
Lavender Thyme Jelly,  
Dijon Mustard  
\$14.00

Escargot  
Six Snails baked in  
Garlic Pastis Butter  
\$14.00

Soupe au Pistou  
Provençal White Bean  
Vegetable Soup  
\$10.00

Rabbit Rilette  
Rustic Meat Spread with  
Cornichon & Dijon  
\$14.00

#### Main Courses

HEIRLOOM TOMATO TART  
Caramelized Onions, Gorgonzola, Tomatoes  
baked in an Olive Oil Pastry \$12.00

\$16.00

QUICHE LORRAINE  
Gruyere Cheese, Bacon & Egg Custard Pie  
\$16.00

COQ AU VIN  
Traditional French Chicken Stew with Red  
Wine & Mushrooms  
\$18.00

MUSSELS PROVENÇAL  
Steamed with White Wine, Garlic, Parsley  
Saffron Aioli & Lemon  
\$16.00

SALADE NIÇOISE  
Butter Lettuce, Green Beans, Potatoes,  
Tomatoes, Egg, Salmon, Anchovies & Olives  
with a Dijon Vinaigrette

ANTOINE'S CASSOULET  
Lamb, Pork, Garlic Sausage, Duck Confit  
baked White Beans  
\$22.00

#### Desserts

CHOCOLATE POT D'CRÈME, APPLE TART TATIN or LAVENDER ICE CREAM  
\$9.00

Personal Checks, Cash, Visa, Master Card, American Express, Discover Accepted.  
18% gratuity suggested for parties of five or more. Corkage 18.00

The Ledford House Restaurant  
3000 N. Highway One Albion Ca 707.937.0282