

Restaurant du Village
860 526 5301
59 Main Street
Chester, Connecticut 06412

Les Entrées/Appetizers

Bisque d'Homard
Lobster bisque garnished with garlic croutons and saffron aioli 10-

Escargots à l'Alsacienne
Snails prepared in the traditional Alsatian fashion, broiled in garlic, parsley and white wine sauce 14-

Gravlax de Saumon aux Gallettes de Riz Sauvage
Salmon cured with dill, cognac and cracked black pepper, served thinly sliced with warm wild rice and scallion pancakes 14-

Foie Gras en Tourchon avec Brioche Toasts
Artisan duck liver terrine served with a brioche toast 18-

Cassiolette du Chef~ Calamars et Broccoli Rabe Sautés
Calamari and broccoli rabe sautéed with garlic and chilies served in a tiny copper sauce pot with a lemon and extra virgin olive oil dressing 12-

Salade de Betteraves Rôties, Orange Sanguine, Roquette et Chèvre
Salad of sliced roast red beets and blood oranges, arugula and crumbled Vermont goat cheese 12-

Terrine Maison
Our own country style wild turkey pâté studded with dried cherries accompanied by whole grain mustard and French cornichon pickles 13-

Truite Fumée Sauce Raifort Céleri Remoulade
Our own fruitwood smoked trout with a fresh horseradish sauce and celeriac salad 13-

Salade Mesclun
A mixture of Urban Oaks farm organic salad greens and herbs tossed in Dijon vinaigrette dressing 10-

Les Plats Principaux / Main Courses

Sandre en Meurette aux Champignons Sauvages

Northern lake pike-perch braised in a hearty red wine sauce with assorted exotic mushrooms 29-

Poussin Rôti à la Grand-mère

Young chicken roast with button mushrooms, pearl onions, tiny potatoes, and European bacon in a red wine sauce finished with fines herbes 28-

Coquilles St. Jacques Grillées Lentils de Puy Vinaigrette Xérès

Pan-seared jumbo sea scallops wrapped in European bacon with a warm salad of French lentils in Spanish sherry wine vinaigrette dressing 31-

Lapin Rôti Campagnarde

Country style roast rabbit in a whole grain mustard, tarragon and white wine sauce 32-

Choucroute Garnie aux Fruits de Mer

Specialty of Chef Michel's Alsace region, juniper scented sauerkraut garnished with lightly poached fish and seafood accompanied by a Riesling wine sauce 30-

Foie de Veau Sauté aux Oignons Caramélisés Sauce Xérès

Sautéed calves liver with caramelized onions in a Spanish sherry wine vinegar sauce 26-

Canard Rôti à la Romaine

Crisply roast half duckling with olives, raisins and sun-dried tomatoes in a Port wine sauce perfumed with orange zest and fresh rosemary 32-

Tournedos de Bœuf Rôti Sauce au Poivre

Pan-seared beef tenderloin with a green peppercorn and Cognac sauce 33-

Jarret de Porc Braisé au Vin Rouge

Pork shank "osso bucco" braised until fork tender in a hearty red wine sauce, accompanied by lemon zest and sage infused risotto 29-

Carré d'Agneau en Persillade Sauce Romarin

Roast rack of lamb with a crisp garlic and parsley crumb crust accompanied by a rosemary sauce 34-

Les Desserts

Degustation de Chocolat

Chocolate cake with layers of crisp almond meringue, seedless raspberry jam and dark Belgian chocolate mousse

Roasted cocoa spiced almonds House-made chocolate ice cream 12-

Gratin aux Fruits de la Passion

Warm baked original creation of Chef Michel, of passion fruit and fresh raspberries served piping hot with a warm passion fruit sauce 12-

Sélection de Fromage 14-

A sampling of artisan cheeses accompanied by walnut bread

Poire Tartelette et Sorbet de Poire aux Epices

Individual, baked to order pear tart with almond frangipane accompanied by a spiced pear sorbet 12-

Sorbet aux Mandarines

Clementine sorbet 8-