

GLUTEN-FREE MENU SELECTIONS

HORS d'OEUVRES

OYSTERS
MIMOSA SALAD
ROASTED BEETS & FROMAGE BLANC MAISON
STEAK TARTARE WITHOUT CROÛTON
SALMON FOUR WAYS WITHOUT CROÛTON
TORCHON DE FOIE GRAS WITHOUT CROÛTON
GOLD LABEL OSETRA CAVIAR WITHOUT BRIOCHE
MOULES FRITES MARINIÈRE WITHOUT CROÛTON
FRISÉE AUX LARDONS WITHOUT CROÛTON
SEARED FOIE GRAS WITHOUT BRIOCHE

ENTREES

NY STRIP STEAK
TENDERLOIN
GRILLED FLATIRON STEAK
ROASTED SALMON
PAN-SEARED DAY BOAT SCALLOPS
GRILLED SWORDFISH
CASSOULET WITHOUT BREAD CRUMBS
SPIT ROASTED HALF CHICKEN WITHOUT SAUCE
LE CHEESEBURGER L'OUSTAU WITHOUT BRIOCHE BUN
GRILLED VENISON WITHOUT SAUCE

**Frites are cooked in oil with trace gluten*

DESSERTS

“LE CIRQUE” CRÈME BRÛLÉE
VALRHONA POT DE CRÈME
ICE CREAM — *Vanilla, Chocolate*
SORBET — *Raspberry, Lemon*
POACHED PEAR