

# DINNER - LE DÎNER

## les soupes

FRENCH ONION SOUP onion soup topped with melted gruyere cheese	9
SOUPE DU JOUR soup of the day	7

## pour commencer

WARM FRENCH GOAT CHEESE SALAD almond crusted baked goat cheese apples with red wine vinaigrette	13
LA BALANCE SALAD field greens, cherry tomatoes, onions, house vinaigrette	7
WHITE TRUFFLE FRENCH FRIES truffle oil, parmesan cheese, fresh herb	10
PAN SEARED FOIE GRAS Hudson valley goose liver Orange marmalade, chocolate, brioche	22
BLUE CRAB CAKE crab cake tomatoes basil, lemon butter	20
JUMBOSHRIMP COCKTAIL atomic horseradish	17
LA SALADE CÉSAR lemon croutons, house caesar dressing, white anchovies	10
RIBBONS OF TUNA Yellow fin ahí tuna, avocado, red radish, lemon Grass, ginger sauce	17
ESCARGOTS DE BOURGOGNE Garlic, butter, pastis	13

**"Consuming raw or undercooked meats, poultry, seafood,  
Shellfish, or eggs may increase your risk of food borne illness."**

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## plat principal

CLASSIC BEEF STROGANOFF	26
fettuccine noodles, mushrooms, onions, brandy creamy sauce	
MAGRET DE CANARD	34
duck breast, red cabbage, huckleberries sauce	
EAGAN PASTA	19
Sun dry tomatoes, asparagus, eggplant, capers, white wine curry	
SCOTTISH SALMON	24
salmon, mushroom cream, asparagus, balsamic glaze	
SEAFOOD RISOTTO	26
seafood saffron risotto	
FILET MIGNON	39
mashed potatoes, green beans, green peppercorn sauce	
BLACK ANGUS RIB EYE	34
ribeye, fried Brussel sprouts, spicy mayo, creamy maltese	
DIVER SCALLOPS Â LA MEUNIÈRE	32
risotto, truffle oil , winter veggies	
BEEF BOURGUIGNON	32
Braised red wine boneless short ribs apple smoked bacon, pearl onions, creamy mashed potatoes	
PISTACHIO CRUSTED RACK OF LAMB	42
Asian ratatouille, apple jalapeño mint slaw	

*La Balance cafe is a rustic yet modern French continental restaurant where we offer guests a contemporary twist on classic French favorites.*

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