

# LA BRASSERIE AMERICAINE

---

*A fine french dining experience*

238 N. Main St., Kilmarnock, VA (804) 435-8760

## APPETIZERS

**Huitres Lafitte**, baked oysters on a bed of crabmeat,  
Sauce Mornay, cave aged Gruyere cheese. - **14**

**Salade De Brasserie**, yellow tomato, pork cheek bacon,  
curly endive, pistachio crusted goat cheese. - **10**

**Terrine DxCanard**, duck pate with duck confit and magret de canard, Sauce  
Cumberland, condiments. - **13**

**Escargots**, Champignons de Paris, grilled Parma ham wrapped Camembert cheese,  
Pernod essence. - **12**

**Coquille St. Jacques**, potato mousseline, black truffle sauce,  
shaved truffles, black truffle oil pearls. - **14**

**Seared Foie Gras**, grade A foie gras medallion, duck confit wonton, fig and Port wine  
demiglace. - **16**

**Salade Vert**, Romaine hearts, classique vinaigrette,  
shaved parmesan, toasted baguette. - **8**

---

## MAIN COURSE

**Moroccan Spiced Angus NewYork Strip**, trimmed of all fat,  
Sauce Merlot, bacon-blue cheese risotto. - **30**

**Mignon de Veau**, Parma ham, Havarti, asparagus,  
Potatoes Parisienne, Pommery mustard sauce. - **28**

**Blanquette de Crabe**, butter basted morsels of crab,

Noilly Prat Beurre Blanc, root vegetables. - **26**

**Mignon de Porc Aux Pruneaux**, dressed in bacon,  
prunes in Armagnac, Yukon mashed potatoes. - **24**

**Caneton Roti Aux Cerises**, crisp roasted duck compote of  
cherries in brandy, duck demi, wild rice. - **26**

**Jarret de Agneau Aux Flageolets**, braised lamb shank,  
ragout of flageolet beans, jus de cuisson. - **28**

**Steak Frites**, Flat iron steak, Veal Demiglace, petite salade,  
classique vinaigrette, duck fries, aioli. - **22**

---

**238 North Main Street x Kilmarnock, VA 22482**

**(804)-435-8760**

**Monday - Saturday 5:30- Closing**