

Fable

Summer, 2017

HORS D OEUVRES

SOUPE AUX OIGNONS 9
onion & beef broth, gruyere en croute

LE COIN 11
*baby iceberg wedge, crispy andouille sausage,
tomato, red onion, roquefort vinaigrette*

SALADE LYONNAISE 12
*crispy soft boiled egg, lardons, frisee, shaved
radish, red wine vinaigrette*

ESCARGOT 11
broiled snails, garlic & herb compound butter

CAESAR 9
romaine, croutons, creamy caesar, parmesan

FOIE GRAS TORCHON 16
*cured foie gras torchon, house jam, pickled
mustard seeds, crostini*

SALADE DE CANARD 14
*duck confit, herbed garlic farmer's cheese, frisee,
crispy shallot, sherry dijon, stonefruit*

FROMAGE 13
daily selection of three cheeses

ENTREES

DUO DE CANARD 34
*crispy confit leg & breast of duck, braised white
beans, market vegetables, duck consomme*

POULET RÔTI 29
*roasted airline chicken, corn maque choux and
toasted parisian gnocchi, rapini, herb jus*

TROUT AMANDINE 29
*pan seared crispy skinned rainbow trout, beurre
blanc, confit almonds, haricots verts*

COQUILLES ST. JACQUES 33
*gratineed scallops, mushrooms, leeks, cream &
garlic breadcrumb, crispy brussels*

BOUILLABAISSE 36
*lobster, shrimp, whitefish, clams, mussels, roasted
potatoes, saffron lobster broth, bread rouille*

STEAK AU POIVRE mkt.
*daily cut of beef, cracked black pepper & cognac
sauce, house frites, frisee, red wine vin*

Fable

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