

# 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*

*26 Baltimore Avenue, Rehoboth Beach, DE 19971*

*(302) 227-8510 ~ [bonjourfable.com](http://bonjourfable.com)*