

Le Menu

"There are only two places in the world where we can live happy: at home and in Paris."

- Ernest Hemingway



Everyday French Cuisine

Voted Best French
Restaurant Since

2011

Sharing Plates

- Charcuterie Board** 25
Chef Choice Variety of 4 Charcuterie Meats
- Cheese Board** 25
Chef Choice Variety of 4 Cheeses
- Charcuterie and Cheese Board** 45
Mix of Charcuterie and Cheese Board

Les Salades

- GF Paris 66 Steak Salade*** 39
A Petit Filet, Roquefort, Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette
- Salade de Chèvre Chaud** 23
Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens
- GF Bistro Green Salade** 18
Mixed Greens, Cucumbers, Tomatoes, French Vinaigrette
- GF Asparagus Salade** 24
Mixed Greens, shaved white asparagus, roasted green asparagus, crumbled Mimolette, toasted walnuts, fines herbs.

Hors d'Oeuvres • Appetizers

- Soupe à l'Oignon** 16
- Escargots Bourguignon** 19
Snails in Garlic, Parsley, Butter
- Seared Foie Gras** 28
Pickled cherries, caramelized onion ja, sherry vinaigrette
- Smoked Pastrami Salmon** 23
Spiced brioche toast, chive whipped cheese, caper vinaigrette
- Salade de Crabe** 29
Jumbo lump crab, tarragon vinaigrette, citrus aioli, Tasso

Moule-Frites

- served with housemade French fries*
- ilb of P.E.I. fresh mussels:**
- GF Marinière** -White Wine, Shallots, Parsley, Butter White
- GF Roquefort** -Wine, Shallots, Crème Fraîche, Roquefort
- GF Curry** -Yellow curry, shallots, garlic, coconut milk, cilantro, basil

P66 is family owned & operated and supports local businesses and farms to bring you the finest, freshest ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. GF= Gluten Free

Please note, a 20% service charge will be added to the bill for parties of five or more.

A 3% card processing fee will be applied to all transactions.

Plats Principaux • Main Course

- Petit Filets à la Bordelaise** 49
Demi-glace, red wine, shallots, thyme
- GF Kobe Bavette** 55
Café de Paris butter
- GF Pan Seared Pork loin** 36
Herb cured, with sauce vert and peach caraway mustard
- Truite Meunière** 35
Fresh Rainbow Trout, Butter, Lemon, Parsley
- GF Foie de Veau aux Oignons** 35
Calf Liver, Caramelized Onions, Balsamic Vinegar, Parsley
- GF Fruits de Mer à la Provençale** 43
Grouper, shrimp, mussels, with a tomato saffron broth
- Spring Lamb Hachis Parmentier** 36
Red wine and demi-glace braised lamb topped with grantined and pomme purée
- Coq au Vin Blanc** 35
Cherry Glaze

GF Galette • Savory Buckwheat Crêpes 25

Made to order with organic, gluten-free buckwheat flour from local farm -choice of: -ham -cheese -egg over easy (or all three) -add smoke salmon 12

GF Sides 10

- Petite Salade** -Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette
- Pommes Frites** -Add Truffle and Parmesan 5
- Haricots Verts**
- Pomme Purée**
- Roasted Asparagus**

Bread Basket: \$3

Sharing fees: \$4 for salads and \$8 for main courses
Credit card payment policy: Paris 66 is happy to accept up to 2 credit card payments per table.

Gift Cards: available online or in house

