

Plats Premiers

Grilled calamari, confit fennel and tomato, escabeche

Langoustine ravioli and seared sea scallop, langoustine sauce

Artichoke terrine, petit salad, watercress purée, black garlic purée

Three preparations of smoked salmon, crispy rice, caramelized shallot purée

Oysters on the half-shell, daily selection served with lemon and mignonette

Pâtés maison ~ assorted house-prepared pâtés served with cornichons and toasted brioche

Chilled torchon of Hudson Valley foie gras with apple espuma *\$10 supplement*

Seared Hudson Valley foie gras, strawberry balsamic reduction, caramel foam *\$10 supplement*

Asparagus risotto with wild mushroom ragoût, basil goat cheese sauce, celery foam

Escargots, yellow tomato coulis, Roquefort cheese

Deuxième

Mushroom soup, truffle foam

Duck consommé, star anise, water chestnut, shitake mushroom, and chicken dumpling

Warm lobster and shrimp salad, taro root chip, mango dressing *\$10 supplement*

Stone crab salad, endive, truffle purée, avocado

Warm asparagus, asparagus gelée, jamon Iberico, marinated figs

Artisan greens, marinated vegetables, goat cheese, balsamic vinaigrette

Les Poissons

Sautéed Spanish Turbot, quinoa, saffron pomme macaire, citrus sauce

Grilled Scottish Salmon, wild rice, tapenade, cucumber and beet salad, eggless béarnaise

Sautéed Loup de Mer, fregula, chorizo and garlic confit, bouillabaisse consommé

Les Viandes et Les Volailles

Roasted duck breast and confit duck leg, Savoy cabbage, green peppercorn sauce

Braised Wagyu beef short rib, root vegetables, trumpet royale mushrooms, Bordelaise sauce

Veal sweetbread, game jus; and bison strip loin, red wine garlic sauce
accompanied by couscous and lentils, blue corn grits, roasted carrot and confit shallot

Duo of slow-roasted veal and lamb loin, pommes purée, eggplant, lamb jus au thyme

Les Fromages et Les Desserts

Notable artisan cheeses \$8 *supplement*

Homemade ice creams and sorbets

Vanilla bean mille-feuille, with fresh berries

Fresh peach tart, strawberry raspberry sauce, lemon verbena ice cream

White chocolate mousse dome, coconut sablé, cassis sauce, raspberry vanilla swirl

Guava crème brûlée, fig espuma, fresh lychee

Pastry assortment ~ chocolate mousse tuile, lemon tart, apricot crème brûlée, Grand Marnier soufflé glacé

Fruit and nut nougat glacé, coconut sablé, apricot and raspberry sauce, lemon verbena ice cream

Classic soufflés, choose Grand Marnier, lemon, raspberry, hazelnut or passion fruit

Warm chocolate praline tart, roasted hazelnuts, caramel pear sauce, chocolate sorbet

Warm flourless chocolate cake with liquid cassis ganache center, vanilla ice cream

Fresh apple tart with green apple sorbet

CHOOSE AN APPETIZER, A SECOND COURSE, A FISH, OR MEAT MAIN COURSE,
AND CHEESE OR DESSERT

PRIX FIXE MENU FOUR COURSES \$118

OR

INCLUDE BOTH A FISH COURSE AND A MEAT MAIN COURSE \$133

TASTING MENU \$185

Roland Liccioni, Cuisinier