



CONTEMPORARY FRENCH CUISINE

Dinner Menu

APPETIZERS

- Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil \$24.95
- Hand Cut Beef Filet Mignon Tartare, Spicy Espilette Aioli , Endive Sucrine 26.95
- Young Mesclun Salad, Beets, Pears, Fourme d'Ambert, Champagne Vinaigrette \$19.95
- Terrine of Duck Foie Gras, Chablis Poached Pears , Sweet Onions Compote, Toasted Brioche \$31.95
- Pickled Red & Golden Beets, Aged Goat Cheese with Walnut Crust, Walnut Vinaigrette \$23.95
- Warm Octopus, Hearts of Palm, Confit Baby Eggplant and Cipollini Onion, Escabeche Emulsion \$23.95
- Seared Hudson Valley Duck Foie Gras, "Apple Tatin", Candied Ginger, Duck Gastrique \$28.95
- Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue \$25.95

ENTREES

- Australian Lamb Rack, "Petit Farci", Pomme Dauphine, Jus d'Agneau Corse \$51.95
- Local Black Grouper, Celery Root and Egg Plant , Herb Spaetzle, Champagne Emulsion \$45.95
- Black Truffle Rotisserie Chicken, Brussels Sprouts and Fingerling Potatoes, Herb Jus Corse \$41.95
- Wild Salmon Slowly Poached in Olive Oil, Pappardelle, Caramelized Cauliflower, Truffle Vinaigrette* \$45.95
- Beef Tenderloin Farci with Escargot Provençal, Asparagus, Potato Mille Feuilles, Sauce Bordelaise \$51.95
- Pan Roasted Diver Sea Scallops, Shaved Braised Fennel, Portobello Mushroom and Black Truffle \$45.95
- Wild Caught Dover Sole Meuniere, Pommes Vapeur, Artichaud Barigoule, Butter Croutons \$61.95
- Crispy Moulard Duck Confit, Sautéed Spinach, Pommes Sarladaise, Sauce Forestiere \$43.95

DESSERTS

- Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille \$12.00
- Baked Apple Tart "Tatin" with Vanilla Bean Ice Cream \$14.00
- Traditional Grand Marnier Souffle with Orange Sabayon (20 min) \$19.00
- Frozen Orange Givree, Navel Orange Sorbet, Crispy Dentelle, Meringue Brulee \$16.00
- Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream \$14.00
- Baked Alaska, Strawberry and Vanilla Ice Cream, Grand Marnier Meringue \$16.00
- Vanilla Bean, Chocolate or Strawberry Ice Cream \$10.00
- Mango Sorbet or Orange Sorbet \$10.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses