



CONTEMPORARY FRENCH CUISINE

Dinner Menu

FIRST COURSES

- Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil \$18.95
- Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue \$21.00
- Young Mesclun Salad, Beets, Pears, Fourme d'Ambert, Champagne Vinaigrette \$18.95
- Muscovy Duck Terrine with Pistachio, Pear, Dijon Mustard, Sweet Onion Chutney \$21.95
- Pickled Red & Yellow Beets, Aged Goat Cheese with Walnut Crust, Walnut Vinaigrette \$21.95
- Warm Octopus, Hearts of Palm, Confit Baby Eggplant and Cipollini Onion, Escabeche Emulsion \$22.00
- Heirloom Tomato "Tatin" with Sheep's Milk Feta, Mustard Crème Fraiche, Pistou, Micro Arugula \$21.00
- Seared Hudson Valley Duck Foie Gras, "Apple Tatin", Candied Ginger, Duck Gastrique \$27.95

MAIN COURSES

- Black Truffle Rotisserie Chicken, Brussels Sprouts and Fingerling Potatoes, Herb Jus Corse \$37.95
- Wild Salmon Slowly Poached in Olive Oil, Pappardelle, Caramelized Cauliflower, Truffle Vinaigrette* \$44.95
- Australian Lamb Rack "Tartine" of Niçoise Olive, "Petit Farci", Pomme Dauphine, Jus d'Agneau Corse \$47.95
- Wild Caught Dover Sole Meuniere, Wilted Spinach, Pommes Vapeur, Classic Barigoule, Butter Croutons \$61.95
- Mediterranean Large Prawns with King Crab, Garden Vegetable Provençale, Bouillabaisse Nage, Classic Rouille \$44.95
- Beef Tenderloin with Red Wine Sweet Onion Fondue, Asparagus, Potato Mille Feuille, Sauce Bordelaise \$47.95
- Diver Sea Scallops Topped with Beef Short Rib, Young Fennel, Potato and Butternut Squash \$47.95
- Crispy Duck Confit, Sautéed Spinach, Pommes Sarladaise, Sauce Forestiere \$41.95

DESSERTS

- Tahitian Vanilla Bean Crème Brûlée, Almond Tuile \$12.00
- Baked Apple Tart "Tatin" with Vanilla Bean Ice Cream \$15.00
- Traditional Bittersweet Chocolate Soufflé with Chocolate Ganache (20 min) \$18.00
- Key Lime Tart with Raspberry, Sablé, Baked Meringue, Fromage Blanc Mousse \$13.00
- Bittersweet Chocolate Tart Splash, Truffle Ganache, Chocolate Ice Cream \$13.00
- Baked Alaska, Strawberry and Vanilla Ice Cream, Grand Marnier Meringue \$15.00
- Red and Blackberry "Gratin", with Grand Marnier Sabayon, Madeleine \$14.00
- Vanilla Bean, Chocolate or Strawberry Ice Cream \$9.00
- Mango or Raspberry Sorbet \$9.00

CHEESES

- Truffle Brie de Meaux, Sweet Onions Compote, Candied Nuts and Espelette Jelly \$22.95

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