

LE POISSON

CHEF THOMAS BURKE

DINNER MENU

Prix fixe menu \$155 per person

FIRST COURSES

SPRING PEA VELOUTÉ

chilled with buttermilk, chive blossoms & caviar

FRENCH WHITE ASPARAGUS

brown butter crumb, poached quail egg & sauce gribiche

RHODE ISLAND FLUKE

sorrel, citrus & olive oil

HAMACHI TARTARE

marinated cucumbers, cilantro & avocado gazpacho

MAINE DIVER SCALLOP

green asparagus, morels & brown butter sabayon

HUDSON VALLEY FOIE GRAS

pan seared with variations of strawberry, house made brioche & herbal jus

ESCARGOT

house made fettucini, parsley-garlic cream & lemon bread crumbs

MAIN COURSES

ICELANDIC COD

lobster risotto, tarragon & lobster emulsion

NORTH ATLANTIC HALIBUT

fava beans & local ramps in an aromatic broth

FAROE ISLAND SALMON

sorrel, caviar & sauce Champagne

MAINE LOBSTER

butter poached with snap peas, morels, pommes purée & sauce Choron

DOVER SOLE

ratatouille, green olive-caper purée & a golden squash nage

COLORADO LAMB CHOPS

baby spring vegetables, chanterelles & lamb "Bordelaise"

NIMAN RANCH PRIME FILET MIGNON

tomato confit relish, artichoke purée & artichoke-beef jus

LONG ISLAND DUCK

caramelized breast with roasted apricots, pickled plums, swiss chard, foie gras & spiced duck jus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.