

LE POISSON

CHEF THOMAS BURKE

Menu à la carte

This menu changes weekly & is available
Wednesday, Thursday & Sunday evenings

FIRST COURSE

½ Dozen Oysters 30

East & West coast oysters, Champagne Mignonette

Spicy Atlantic Bluefin Tuna Tartare 38

black garlic, togarashi, cucumber & avocado mousse

Beet & Endive Salad 21

Granny Smith apple, Ricotta Salata & truffle vinaigrette

Market Green Salad 18

cucumber, cherry tomato & lemon vinaigrette

Hudson Valley Foie Gras Terrine 42

chilled foie gras, watercress, strawberry coulis & house made brioche

SECOND COURSE

House Made Potato Gnocchi 32

chanterelles, morels & summer truffles

Lobster Risotto 42

with tarragon & lobster emulsion

Norwegian Langoustines with foie gras 48

gently seared with English peas, mint & truffle jus

MAIN COURSE

Rhode Island Blackfish 48

cauliflower purée, heirloom spinach & caper-brown butter sauce

Quenelles de brochet 45

pike dumplings with caviar, jasmine rice & Sauce Champagne

Pigs Trotter a la Pierre Koffman 38

braised with veal sweetbreads, chicken mousseline, morels, pommes purée & Sauce Madeira

Squab & foie gras En Croûte 52

celery root purée & Sauce Cerise

Milk Fed Veal Tenderloin 68

pan roasted with white asparagus, green garlic purée & Sauce Béarnaise

Whole Roasted Free Range Amish Chicken for Two 89

(Please allow 45 minutes for preparation)

sunchoke, spinach purée, chanterelles & chicken jus

DESSERT COURSE

Lemon Eclair 18

Chocolate Hazelnut Torte 21

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