



Bastille Day 3-Course Menu



\$60/ person includes kir royal or a glass of wine

Appetizer

Snail Cassolette Gratine

Garlic, parsley, and butter

Traditional Frog Legs Persillade

Garlic, parsley, and butter

Charcuterie Board

Country Pate, chorizo, and prosciutto

Main Course

Grilled Fresh Wild Caught Halibut

Duo of Cauliflower, green pea puree, and passion fruit beurre blanc

Hudson Valley Duck Leg Confit

Grilled Orange, braised cabbage, dry cranberries, apples, spicy tahini sweet potato puree, and cherry duck sauce

Steak Frites

D'Artagnan Hanger Steak, sautéed shallots, and French Fries

Organic Grilled Green Squash

Filled with quinoa and brunoise vegetables, butternut squash purée

Dessert

Tarte Tatin

Served warm with creme fraiche

Floating Island

Meringue, with creme anglaise, caramel and almonds

Strawberries Chantilly

Fresh local strawberries with homemade whipped cream

[Call for Reservations 202-506-5961](tel:202-506-5961)