



## APPETIZERS

Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil.

Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue.

Seared Hudson Valley Foie Gras, “Apple Tatin”, Candied Ginger, Duck Gastrique.

Pickled Red & Golden Beets, Aged Goat Cheese with Walnut Crust, Walnut Vinaigrette.

Young Mesclun Salad, Beets, Pears, Fourme d’Ambert, Champagne Vinaigrette.

Hand Cut Beef Filet Mignon Tartare, Espillette Aioli, Endive Sucrine\*.

Burgundy Escargot “Provençal”, Tomatoes, Parsley, Garlic Butter.

## ENTREES

Australian Lamb Rack, “Petits Farcis”, Pomme Dauphine, Lamb Jus.

Crispy Moulard Duck Confit, Wilted Spinach, Pommes Sarladaise, Sauce Forestiere.

Wild Salmon Slowly Poached in Olive Oil, Pappardelle, Caramelized Cauliflower, Truffle Vinaigrette\*.

Beef Tenderloin with Red Wine Onions Fondue, Brussel Sprouts, Potato Mille Feuille, Sauce Bordelaise.

Local Black Grouper, Celery Root, Mushroom, Cippolini and Herb Spaetzle, Matelote Fumet.

Black Truffle Rotisserie Chicken, Wilted Greens, Potatoes Confit, Jus Corse.

## DESSERT

Baked Apple Tart “Tatin” with Vanilla Bean Ice Cream.

Traditional Grand Marnier Souffle with Orange Sabayon (20 min).

Baked Alaska, Strawberry and Vanilla Ice Cream, Grand Marnier Meringue.

Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream.

Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille.

Vanilla Bean, Chocolate or Strawberry Ice Cream.

Mango or Orange Sorbet.