



Price \$

APPETIZERS

Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil.	\$25.95
Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue.	\$26.95
Seared Hudson Valley Foie Gras, “Apple Tatin”, Candied Ginger, Duck Gastrique.	\$31.95
Pickled Red & Golden Beets, Aged Goat Cheese with Walnut Crust, Walnut Vinaigrette.	\$24.95
Young Mesclun Salad, Beets, Pears, Fourme d’Ambert, Champagne Vinaigrette.	\$21.95
Hand Cut Beef Filet Mignon Tartare, Espilette Aioli, Endive Sucrine*.	\$26.95
Burgundy Escargot “Provençal”, Tomatoes, Parsley, Garlic Butter.	\$21.95

ENTREES

Australian Lamb Rack, “Petits Farcis”, Pomme Dauphine, Lamb Jus.	\$53.95
Crispy Moulard Duck Confit, Wilted Spinach, Pommes Sarladaise, Sauce Forestiere.	\$45.95
Wild Salmon Slowly Poached in Olive Oil, Pappardelle, Caramelized Cauliflower, Truffle Vinaigrette*.	\$46.95
Beef Tenderloin with Red Wine Onions Fondue, Brussel Sprouts, Potato Mille Feuille, Sauce Bordelaise.	\$53.95
Local Black Grouper, Celery Root, Mushroom, Cippolini and Herb Spaetzle, Matelote Fumet.	\$47.95
Black Truffle Rotisserie Chicken, Wilted Greens, Potatoes Confit, Jus Corse.	\$45.95

DESSERT

Baked Apple Tart “Tatin” with Vanilla Bean Ice Cream.	\$16.00
Traditional Grand Marnier Souffle with Orange Sabayon (20 min).	\$20.00
Baked Alaska, Strawberry and Vanilla Ice Cream, Grand Marnier Meringue.	\$20.00
Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream.	\$16.00
Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille.	\$13.00
Vanilla Bean, Chocolate or Strawberry Ice Cream.	\$12.00
Mango or Orange Sorbet.	\$12.00

Prices subject to change without notice.

For your convenience an 20% gratuity will be added to the check for parties of 6 or more. Thank you.

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