



La Crémaillère

RESTAURANT

HORS D'ŒUVRES

CAVIAR SERVICE 115

1oz kaviari caviar 'Ossetra', served with its garniture & blinis

CHILLED ENGLISH PEA POTAGE 18

fresh mint

BEET AND ENDIVE SALAD 21

roasted beet trio, blue cheese, endive, horseradish, truffle vinaigrette

BURRATA 19

eggplant, tomato, yellow beltpepper mirepoix

AROMATIC SALAD 20

vegetables rubans, crispy goatcheese "cigar", vinaigrette maison

ATLANTIC SMOKED SALMON 24

diced shallots, capers, chives & blinis

JUMBO CRABMEAT MARTINI 25

tomato & avocado mousse, espelette gelee

BEEF CARPACCIO 25

aged parmesan, capers, chive, balsamic & lemon aioli

COUNTRY STYLE DUCK TERRINE 23

celery remoulade, pistachio & brioche toast

CLASSIC ESCARGOT 25

garlic & parsley butter

POTATO GNOCCHI 23

creamy chanterelle mushroom, peas, aged parmesan

HUDSON VALLEY FOIE GRAS 39

roasted cherry, rubarb compote, duck jus

VEGETABLE LASAGNA 20

ricotta cheese, tomato concassee, vegetables, smoked tomato sauce

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

LES POISSONS

MOSAIC OF BLACK COD FISH 45

orange & grapefruit segment, roasted beet, basil sauce

FILLET OF MAHI-MAHI 39

chickpea puree, hazelnut, fennel confit, grenobloise sauce

DOVER SOLE 78

assortement of glazed vegetables pearls, caviar & champagne sauce

TIAN OF SEA SCALLOP 48

leek fondue, mushroom, spinach, saffron sauce

FILLET OF TROUT ALMONDINE 44

snap pea, haricot vert, pencil asparagus, almondine sauce

LES VIANDES

FILET MIGNON 58

rosemary dauphine potato, broccolini, green beans bundle, bordelaise sauce

MAGRET DE CANARD 47

mix greens vegetables, crigue ardechoise, sauce a l'orange

HERBS CRUSTED RACK OF LAMB 68

israeli couscous, ratatouille, merguez, lamb jus

RABBIT RAGOUT DUO 48

pomme purée, onions, bacon, carrots and mushrooms

ROASTED CHICKEN BALLOTINE 43

petits pois, lardons, mushroom, potato mousseline & truffle sauce

GARNITURES

POMMES FRITES 16

RATATOUILLE 14

POTATO MOUSSELINE 12

SPINACH 14

HARICOT VERTS 14

MUSHROOMS 16

ASPARAGUS 14

PETITS POIS 12

- **Tasting Menu available.**
Build your own 5 course tasting
\$125.00