



La Crémaillère

RESTAURANT

HORS D'OEUVRES

FROIDS

BEET AND ENDIVE SALAD 20

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

BURRATA 19

pistou cherry tomatoes salad

ATLANTIC SMOKED SALMON 28

diced shallots, capers, chives & blinis

CARPACCIO MOSAIC 25

tuna, scallops, salmon, pommagranate, lemon dressing

COUNTRY STYLE DUCK TERRINE 23

pistachio, truffle, cornichon & condiments

TERRINE DE FOIE GRAS 32

fig jam & toasted brioche

STEAK TARTARE 25

traditionnal filet of beef tartare & potato gauffrette

CHAUDES

POTAGE 19

chilled english pea & mint soup

CLASSIC ESCARGOT 25

garlic & parsley butter

CRABMEAT RAVIOLI 23

sliced green asparagus, beurre blanc sauce

HUDSON VALLEY FOIE GRAS 38

roasted apples, ruhbarb compote, duck jus

LES POISSONS

FILLET OF EUROPEAN TURBOT 62
green asparagus, fava beans, morel mushrooms, lemon grass sauce

DOVER SOLE 70
artichoke purée, mirepoix & lemon caviar sauce

SEARED SEA SCALLOPS 43
snap pea, chanterelle mushrooms, bacon cauliflower purée, basil sauce

JUMBO SOFTSHELL CRAB 48
mango, shallots, avocado, tomato, tarragon, frisée salad, mayo d’espelette

SEARED SCOTTISH SALMON 39
persillade topping, leek fondue & pesto lemon sauce

LES VIANDES

COLORADO LOIN OF LAMB 57
mini ratatouille, english pea purée, baby corn, natural mint jus

BEEF “ROSSINI” EN CROUTE 65
spinach, foie gras, mushroom, asparagus & perigourdine sauce

BOEUF BOURGUIGNON 46
pomme purée, onions, carrots and mushrooms

SEARED DUCK BREAST 45
duck breast, wild rice, juniper berry sauce

ROASTED CHICKEN 39
petits poix a la francaise, lardons, potato mousseline & truffle chicken jus

GARNITURES

POMMES FRITES 14	MUSHROOMS 14
POTATO MOUSSELINE 12	ASPARAGUS 12
SPINACH 12	PETITS POIX 12

- Chef’s Tasting Menu available.
Build your own 5 course tasting
\$135.00

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