

La Crémaillère

RESTAURANT

TODAY'S SPECIAL TASTING MENU

5 COURSES, \$185 PER PERSON

FIRST COURSE

VICHYSOISE

chilled potato & leek soup with oysters, chive cream & caviar

LOBSTER TERRINE

Maine lobster, Hudson Valley foie gras, black truffle & mâché

LEEK VINAIGRETTE

compressed leeks, banyuls vinegar, tarragon aioli & toasted hazelnuts

SECOND COURSE

TORTELLONI

roasted eggplant purée, tomato confit & mascarpone

AGNOLOTTI

sweet corn, brown butter, wild mushrooms & summer truffles

SCALLOP PITHIVIER

layers of scallop & black truffle in puff pastry with potato, leeks, champagne & truffle

THIRD COURSE

LOCAL BLACK BASS

ratatouille, saffron broth & caviar

QUENELLE DE BROCHET SAUCE NANTUA

white fish dumpling, fine herbs & an aromatic shellfish broth

FOURTH COURSE

NIMAN RANCH PRIME NY STRIP STEAK

potato mille-feuille, truffled spinach purée & sauce au poivre

DUO OF VEAL

veal haché, braised veal cheek, chanterelles, gribiche & sauce à l'estragon

DESSERT COURSE

STRAWBERRY SOUFFLÉ

strawberry ice cream & sauce anglaise

