

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

CHAUDES

POTAGE 19

cream of cauliflower & black truffle

CLASSIC ESCARGOT 25

garlic & parsley butter

GREEN ASPARAGUS 19

hollandaise sauce & orange zest

HUDSON VALLEY FOIE GRAS 38

roasted apples, duck jus

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LES POISSONS

QUENELLE DE BROCHET 55

Pike dumpling, basmati rice, black truffle, champagne sauce

DOVER SOLE 70

artichoke duet, mirepoix & lemon caviar sauce

SKATE FISH 39

arugula salad, cherry tomatoes, Grenobloise sauce

SEARED SCOTTISH SALMON 42

persillade topping, leek fondue & pesto lemon sauce

LES VIANDES

BRAISED LAMB SHANK 47

creamy polenta, mint root vegetables, natural jus

BEEF "ROSSINI" EN CROUTE 65

spinach, foie gras, mushroom, asparagus & perigourdine sauce

ROASTED DUCK BREAST 45

duck breast, wild rice, bok choy, juniper berry sauce

ROASTED CHICKEN 39

petits poix a la francaise, potato mousseline & truffle chicken jus

GARNITURES

POMMES FRITES 14

MUSHROOM 14

POTATO MOUSSELINE 12

ASPARAGUS 12

SPINACH 12

PETITS POIX 12

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

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