

La Crémaillère

RESTAURANT

Lunch Menu a la Prix Fixe

\$65 per person

HORS D'OEUVRES

Salade de betteraves et endives

beet & endive salad with truffle vinaigrette, granny smith apple & ricotta salata

Salade de cresson et agrumes

watercress & citrus salad classic vinaigrette, avocado mousse, segments of grapefruit & blood orange with crispy shallots

Foie gras de canard en terrine

Hudson valley foie gras terrine, pickled plums, candied pistachios, & port wine reduction

Rillettes de saumon

smoked salmon rilette, crème fraiche, dill & persian cucumber

Tartare de boeuf

prime steak tartare, fromage comté, grilled baguette & sauce gribiche

LE POTAGE

Soupe à l'oignon gratiné

aged comté cheese & herb crouton

LES ENTREES

Salade d'artichauts et de mâché aux foies gras poêlé

Sauteed Hudson valley foie gras with a salad of baby artichokes & mâché

Salade de Saint-Jacques aux champignons

Pan seared scallops with a salad of wild mushrooms & frisee

Filet mignon de bœuf aux poivres

Niman Ranch prime filet mignon, pommes purée & sauce au poivre

Magret de canard à l'orange

Long Island duck breast with an orange scented duck jus

DESSERTS

Strawberries & cream mille-feuille

classic napoleon, puff pastry, pastry cream, whipped cream & fresh berries

Paris-brest a la noisette et amandes

pâte à choux, sliced almonds & praliné mousseline

Crème Brûlée

vanilla custard & cookies

Trio of house made sorbets or ice creams

Chocolat Cube

sponge cake, chocolate ganache & chocolate mousse

Passion fruit crepe

thin pancake, passion fruit jelly & Chantilly

Soufflé

Pistachio, Chocolate, or Grand Marnier

Executive Chef Thomas Burke

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*