

LA CRÉMAILLÈRE RESTAURANT



HORS D'OEUVRES

FROIDS

AROMATIC HOUSE SALAD 18

cherry tomato, cucumber, radish, diced shallot, avocado & cherry glaze vinaigrette

BURRATA 19

prosciutto, heirloom tomatoes, salad & balsamic vinaigrette glaze

NOVA SCOTIA SMOKED SALMON 25

horseradish creme fraiche, diced shallot, capers, chopped eggs, herbs & blinis

HAMACHI TARTARE 30

cucumber, radish & avocado mash

COUNTRY STYLE DUCK TERRINE 23

pistachio, truffle, cornichon & condiments

FOIE GRAS AU TORCHON 29

cranberry jam & toasted brioche

CHAUDES

BILLI-BI 19

p.e.i mussel, saffron cream soup

BAKED ESCARGOT IN GARLIC CUSTARD 23

breadcrumbs, nuts, tomato puree & parsley sauce

GREEN ASPARAGUS 18

hollandaise sauce

HUDSON VALLEY FOIE GRAS 38

peach chutney, ramps, radish purée & house made brioche

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LES POISSONS

SEARED SEA SCALLOPS 55

zucchini, mushrooms, brown butter caper sauce

DOVER SOLE 70

fava bean purée, broccoli, carrot & caviar beurre blanc

SAUTÉED RED SNAPPER 44

cherry tomato, capers, olives, croutons, corn, couscous & balsamic vinaigrette glaze

SEARED SCOTTISH SALMON 39

persillade topping, leek fondue, saffron potatoes & pesto lemon sauce

LES VIANDES

RACK OF LAMB WITH MUSTARD CRUST 56

ratatouille, asparagus & rosemary sauce

FILET MIGNON 54

crispy shallot topping, pommes purée, mixed mushrooms & sauce au poivre

LONG ISLAND DUCK BREAST 45

cauliflower purée, glazed carrots & sauce a L'orange

ROASTED CHICKEN 39

Tagliatelle pasta, fava beans & truffle chicken jus

GARNITURES

POMMES FRITES 14

SAUTÉED SPINACH 12

POMMES PURÉE 12

ASPARAGUS 12

GLAZED CARROTS 12

HARICOT VERTS 12

- **Chef's Tasting Menu available.**