La Crémaillère
RESTAURANT

APPETIZERS

OYSTERS (half dozen) 24
mignonette sauce

CAULIFLOWER SOUP 18
served with its fleurettes

BEET AND ENDIVE SALAD 20
roasted beets, endive salad, goat cheese, horseradish, truffle vinaigrette

ATLANTIC SMOKED SALMON 28
diced shallots, capers, chives, blinis

LE CEVICHE 24
fluke, shrimp, leche de tigre

POTATO GNOCCHI 23
creamy chanterelle mushroom, peas, aged parmesan

CLASSIC ESCARGOT 23
garlic & parsley sauce

HUDSON VALLEY FOIE GRAS 38
roasted apples, duck jus & house made brioche

MAIN COURSES

FILLET OF TROUT ALMONDINE 38
snap pea, haricot vert, pencil asparagus, almondine sauce

SEARED SCOTTISH SALMON 32
persillade toping, mix of vegetables & pesto lemon sauce

LA CRÉMAILLÈRE OMELETTE 25
choice of three (spinach, ham, bacon, cheese, onion, peppers, mushrooms, tomatoes)
house salad & cherry glaze vinaigrette

FILET OF BEEF 45
spinach, pommes puree & sauce au-poivre

LONG ISLAND DUCK CONFIT 30
frisée & citrus salad, fine herbs & duck jus

ROASTED CHICKEN 30
petit pois, bacon, broccolini & chicken truffle sauce

EGGS BENEDICT 28
bacon, avocado, green salad, toasted brioche, hollandaise sauce

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