

# La Crémaillère

RESTAURANT

Chef Thomas Burke

## Three-Course Seasonal Prix Fixe Menu

\$125 per person

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### FIRST COURSE

#### OYSTERS & CAVIAR

chive cream, Blackstone Point oysters & Golden Imperial Ossetra caviar  
*(\$50 supplement)*

#### HAMACHI TARTARE

cucumber, cilantro, & wasabi-ginger emulsion

#### PATE DE CAMPAGNE

tart cherries, pistachios, chicory, cornichons & dijon

#### FOIE GRAS TERRINE

port wine gelée & black truffle with seasonal garnish & house made brioche

#### SEASONAL TENDER GREENS

marinated artichokes, creamy goat cheese & banyuls vinaigrette

#### CRISP VEAL SWEETBREADS

braised morel mushrooms, pommes purée, fresh truffles & sauce Périgord

#### MAINE LOBSTER

butter poached tail, petite ravioli, fine herbs, caviar & sauce choron

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### MAIN COURSE

#### DOVER SOLE Á LA MEUNIERE

cauliflower purée, capers, lemon & sauce beurre noisette  
*(\$20 supplement)*

#### MAINE DIVER SCALLOPS

maitake mushrooms, fennel pollen, caviar & sauce beurre blanc

#### WILD CAUGHT ATLANTIC HALIBUT

mushroom risotto & fresh truffles

#### FILET MIGNON OF WAGYU BEEF

bone marrow crust, pommes purée & sauce béarnaise  
*(\$50 supplement)*

#### DUO OF MILK FED VEAL

braised cheek, roasted tenderloin, cauliflower purée, & sauce grand veneur

#### COLORADO LAMB CHOPS

herb crusted, onion soubise, swiss chard & sauce vadouvan

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### CHEESE COURSE

*(\$20 supplement)*

a selection of American & French farmhouse cheeses

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### DESSERT COURSE

#### SOUFFLÉ

Grand Marnier, chocolate, or pistachio

#### MILLE-FEUILLE

pastry cream, whipped cream & fresh berries

#### PARIS-BREST

pâte à choux, sliced almonds & praline mousseline

#### CHOCOLATE CUBE

sponge cake, chocolate ganache & chocolate mousse

#### HOUSE MADE ICE CREAMS & SORBETS

# La Crémaillère

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## Menu Exceptionnel

Chef's Tasting Menu

\$225 per person, wine pairing \$145 per person

### AMUSE BOUCHE

#### OYSTERS & CAVIAR

chive cream, Spinney Creek oysters, & Golden Imperial Ossetra caviar

#### HAMACHI TARTARE

cucumber, cilantro, & wasabi-ginger emulsion

#### FOIE GRAS TERRINE

port wine gelée & black truffle with seasonal garnish & house made brioche

#### MAINE DIVER SCALLOPS

maitake mushrooms, fennel pollen, & sauce beurre blanc

#### DUO OF MILK FED VEAL

braised cheek, roasted tenderloin, cauliflower purée, & sauce grand veneur

#### CHEESE COURSE

a selection of American & French farmhouse cheeses

#### PETITS FOURS

#### SOUFFLÉ

Grand Marnier, chocolate, or pistachio

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## Menu Classique

a tasting of Chef Thomas' staple dishes, rooted in classic French technique

\$195 per person, wine pairing \$145 per person

### AMUSE BOUCHE

#### PRIME STEAK TARTARE

aged comté, salad of petite herbs, & sauce gribiche

#### SEARED HUDSON VALLEY FOIE GRAS

house made brioche, cider reduction, & parsnip-apple purée

#### VOL AU VENT ET ESCARGOT

puff pastry, parsley-garlic cream, snails & fresh truffles

#### DOVER SOLE Á LA MEUNIERE

cauliflower purée, capers, lemon, & sauce beurre noisette

#### LONG ISLAND DUCK Á L'ORANGE

caramelized breast, celery root purée, orange infused celery root, & orange scented jus

#### CHEESE COURSE

a selection of American & French farmhouse cheeses

#### PETITS FOURS

#### PARIS-BREST

pâte à choux, sliced almonds, & praline mousseline