



La Crémillère

RESTAURANT

APPETIZERS

GAZPACHO 19

duo of red and yellow tomatoes

SHRIMP COCKTAIL 20

jumbo shrimp & seafood sauce

BEET AND ENDIVE SALAD 20

roasted beets, endive salad, goat cheese, horseradish, truffle vinaigrette

ATLANTIC SMOKED SALMON 28

diced shallot, capers, chives & blinis

BURRATA 19

pistou cherry tomatoes & salad

CLASSIC ESCARGOT 23

garlic & parsley sauce

HUDSON VALLEY FOIE GRAS 38

roasted apples, duck jus & house made brioche

MAIN COURSES

SAUTÉED BRANZINO 35

cherry tomato, capers, olives, croutons, asparagus & balsamic vinaigrette glaze

SEARED SCOTTISH SALMON 32

persillade topping, garden vegetables & pesto lemon sauce

LA CRÉMAILLÈRE OMELETTE 25

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

FILET OF BEEF 45

spinach, pommes frites & sauce au poivre

LONG ISLAND DUCK CONFIT 30

frisée & citrus salad, fine herbs & duck jus

ROASTED CHICKEN 30

petits poix, broccolini & chicken truffle sauce

EGGS BENEDICT 28

served with smoked salmon, avocado, green salad, toasted brioche, hollandaise sauce

FRENCH TOAST 25

fresh fruit, maple syrup & vanilla 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.*