



La Crémaillère

RESTAURANT

HORS D'ŒUVRES

CAVIAR SERVICE 115

1oz kaviaricaviar 'Ossetra', served with its garniture & blinis

SOUP DE HOMARD 22

traditional lobster bisque & croutons

BEET AND ENDIVE SALAD 20

roasted beet trio, goat cheese, endive, horseradish, truffle vinaigrette

BURRATA 19

cherry tomatoes salad, balsamic vinegar

ATLANTIC SMOKED SALMON 23

diced shallots, capers, chives & blinis

BEEF CARPACCIO 25

aged parmesan, capers, chive, balsamic & lemon aioli

CHOPPED KALE SALAD 20

Kale, pecan, Anjou pear, figs,dried cranberry, bluecheese and pear vinaigrette

COUNTRY STYLE DUCK TERRINE 23

celery remoulade, pistachio & brioche toast

VEAL SWEETBREAD 25

assortments of local mushrooms, madeira sauce

CLASSIC ESCARGOT 25

garlic & parsley butter

SPINACH & RICOTTA RAVIOLI 23

english pea coulis, diced pancetta, beurre blanc sauce

HUDSON VALLEY FOIE GRAS 39

roasted cherry, ruhbarb compote, duck jus

CHEESE SOUFFLE 23

crispy prosciutto and parmesan, champagne 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.

LES POISSONS

FILLET OF CHILEAN SEA BASS 62
potato fondant, shaved fennel salad, beurre rouge

DOVER SOLE 75
artichoke purée, mirepoix & lemon caviar sauce

SEARED SEA SCALLOPS 48
risotto, zucchini, saffron sauce

SCOTTISH SALMON 43
haricot verts, baby carrots, caramalized onions, soubise & basil sauce

SEAFOOD VOL AU VENT 46
lobster, shrimp, scallops in a puff pastry, sauce a l’americaine

LES VIANDES

LOIN OF VENISON 58
duo of salsify, wild mushrooms, green peppercorn sauce

FILET MIGNON 57
tomato provencal, herbs fingerling potato & brussels sprout, bearnaise sauce

MEDAILLON DE VEAU 67
loin of veal, tagliatelle, fava beans, sauce aux morilles

BOEUF BOURGUIGNON 45
pomme purée, onions, bacon, carrots and mushrooms

MAGRET DE CANARD 47
duck breast, apple puree, green lentil ‘du Puy’, natural jus

ROASTED CHICKEN BALLOTINE 42
petits pois, lardons, mushroom, potato mousseline & truffle sauce

GARNITURES

- POMMES FRITES 16

POTATO MOUSSELINE 12

SPINACH 14

HARICOT VERTS 14
- MUSHROOMS 16

ASPARAGUS 14

PETITS POIS 12

GREEN LENTIL ‘DU PUY’ 14

• Tasting Menu available.
Build your own 5 course tasting
\$135.00

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