



8-Course Chef's Tasting Menu

Bouillon Glacé

Sugar Snap Pea Gazpacho, Fava Bean, Buttermilk Sorbet

Le Canard Colvert

Malard Duck, Foie Gras, Duck Gelée, Shallot Confit

Concombre en Croute

English Cucumber Tartelette, Goat Cheese Mousseline, Chive

Homard Rôti du Maine Décortiquer

Roasted Maine Lobster, Dédicaces de Légumes, Coral Foam, Fennel Infusion

Turbot Sauvage des Côtes Françaises

Roasted Wild French Turbot, Rainbow Peas, Baby Artichoke, Morel Mushroom

Porcelet de la Tête Aux Pieds

Roasted Pig, Polenta, Ginger, Honey Demi-Glace, Dijon Mustard Sauce

Cheese Course

St. Agur Bleu Cheese, Aged Gouda, Apricot Walnut Levin Bread, Honeycomb

Nougat Glacé

Red Fruit Coulis, Kiwi

SHOULD YOU BE IN THE MOOD....

We are pleased to offer the following supplements to enhance your dining experience~

Cheese Course 18

Chef's Selection

Hudson Valley Foie Gras 28

Seared, brioche canapé, morel mushroom, demi-glace

Soufflé Chocolat 8 substitution

70% Valrhona, Napoleon Crème, Hazelnut Madeleine

Chef's suggested vegetarian substitution

Petrossian Caviar market price

1 oz Ossetra Royale

Courge Turban

Turban Squash, Corona Bean Niçoise, Pesto, Parmesan

Executive Chef Philippe Chevalier

Menu prices are exclusive of tax and gratuity. Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every limitation. Whether dining out or preparing food at home consuming raw or undercooked animal foods may increase your risk of food borne illness.