

COLD HORS D'OEUVRE

ALPACA TERRINE

WITH PISTACHIO, BLACK OLIVES, AND CRANBERRIES,
LAVENDER VINAIGRETTE AND GRIOTTINE 15.

ROASTED GOAT CHEESE

WITH SHALLOTS AND OLIVE OIL, GARNISHED WITH RED BEETS 11.

SALMON, SMOKED SALMON, SMOKED TROUT AND MUSSEL RILLETTE

WITH HERRUGA CAVIAR AND SUN DRIED TOMATO VINAIGRETTE 14.

BRIE TARTE FEUILLANTINE

WITH ONION FONDUE, BACON AND TRUFFLE VINAIGRETTE 15.

BABY PORTABELLA

AND CHICKEN FOIE GRAS, AGED BALSAMIC JUS 12.

RUSSIAN OSSETRA CAVIAR

SERVED WITH POTATO BLINIS 125.

HOT HORS D'OEUVRE

SCALLOP POMPONETTE

ACCENTED WITH SPINACH, 'BONNE FEMME' SAUCE 12.

MARBLE OF ESCARGOT

LAYERED WITH SHIITAKE MUSHROOM, GARLIC PARSLEY BUTTER 15.

SCALLOP ROSSINI

WITH SHERRY WINE VINEGAR AND LEEK FONDUE 21.

SWEETBREAD LASAGNA

WITH CELERY AND WHOLE GRAIN MUSTARD SAUCE 15.

POACHED GAMBAS

WITH TRUFFLE POLENTA,
SWEET TOMATO AND CHAMPAGNE HOLLANDAISE 18.

SOUPE & SALADE

MUSSEL SOUPE

WHITE WINE AND SHALLOTS
IN A SAFFRON CREAM 10.

SOUPE DU JOUR

MARKET PRICE

*CAESAR SALADE CLASSIC

IN A GARLIC LEMON VINAIGRETTE
WITH GRATED PARMESAN 7.

PETITE MESCLUN SALADE

MAPLE SYRUP VINAIGRETTE 5.

GRILLED ARTICHOKE SALADE

WITH RABBIT CERVELLAS,
CRIOLLA VINAIGRETTE 11.

GOLDEN BEET SALAD

WITH SALAMI, FETA CHEESE
AND A CAPER VINAIGRETTE 12.

RAMEQUIN OF BELUGA AND IVORY LENTILS

WITH A SHALLOT VINAIGRETTE 11.

VEGETARIAN SUGGESTIONS

PETITE MESCLUN SALADE 5.

VEGETARIAN
ARTICHOKE SALADE 9.

VEGETARIAN PORTABELLA 9.

ROASTED GOAT CHEESE 11.

EUROPEAN
CHEESE PLATE 14.

FRESH VEGETABLES
AND PASTA WITH RED
BELL PEPPER COULIS 15.

SEPARATE MENU AVAILABLE
FOR OUR YOUNGER GUESTS

GLUTEN FREE SELECTIONS
AVAILABLE

WE CANNOT LIST EVERY INGREDIENT
ON THE MENU. PLEASE NOTIFY US
OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE RISK OF FOODBORNE
ILLNESS, ESPECIALLY WITH CERTAIN
MEDICAL CONDITIONS.

MEAT & POULTRY

FILET MIGNON
FINISHED WITH CARDAMOM SAUCE 38.

BEEF SHOULDER TENDERLOIN "AUX 3 POIVRES"
ACCENTED WITH A GREEN PEPPERCORN SAUCE 28.

DUET OF VEAL MEDALLION & BISON LOIN
GRILLED, SERVED WITH HORSERADISH BORDELAISE 36.

ROASTED QUAIL
STUFFED WITH MUSHROOM AND CHESTNUT, SERVED
WITH CONFIT OF SHALLOT BORDELAISE 28.

ROASTED BABY RACK OF LAMB
WITH A PARSLEY GARLIC LAMB JUS 39.

CAJUN MARINATED DUCK BREAST
WITH SOUR CHERRY BEAUJOLAISE 31.

TEXAS ANTELOPE
BOURBON BRINED, SAGE & BACON CRUSTED
SERVED WITH AN ACACIA HONEY JUS 39.

SEAFOOD AND SHELLFISH

OVEN ROASTED HALIBUT
WITH A CRAB MEAT AND ARTICHOKE CRUST,
ONION SOUBISE AND CHORON-STYLE SAUCE 36.

PAN SEARED SEA SCALLOPS
WITH SHIITAKE MUSHROOMS, SPRING VEGETABLES
AND PURPLE MUSTARD SAUCE 33.

SUPRÈME OF BARRAMUNDI
WHITE TRUFFLE DUXELLE AND LOBSTER VELVET SAUCE 34.

DOVER SOLE & SCOTTISH SALMON DUET
WITH LEMON CAPER SAUCE, TOMATO TARRAGON VELOUTÉ 36.

WHOLE DOVER SOLE SERVED TABLESIDE 46.