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dinner menu

appetizers

kampachi sashimi, cauliflower remoulade, meyer lemon emulsion	\$26.00
seared duck foie gras, daikon fondant, huckleberry sauce	\$32.00
shrimp cocktail, horseradish, spicy tomato syrup	\$24.00
bluefin tuna tartare, melba toast, guacamole condiment	\$24.00
seared scallops "caesar", shallot/bacon dressing	\$26.00
lobster chestnut bisque, savoy cabbage	\$21.00
spicy crab salad, mango, cucumber and green papaya	\$24.00
calamari risotto, broccolini, tomato foam	\$26.00
crunchy lobster salad, chilled coconut gazpacho	\$29.00
osetra caviar, 50 gr., blinis, creme fraiche	\$280.00

fish & shellfish

crusted atlantic cod, eggplant caviar, lemon/caper	\$43.00
mix surf and turf: halibut, seared foie gras, brussels sprouts, crushed black truffle	\$55.00
john dory, baby bok choy, aromatic herb butter	\$44.00
king salmon, parsley, porcini and potato fricasse	\$39.00
crispy thai snapper, fried rice, soy glaze	\$44.00

meat & poultry

bison tenderloin, "sauce au poivre," mix of vegetables	\$48.00
colorado rack of lamb, stuffed piquillo, natural jus	\$51.00
roasted veal tournedos, vegetable "blanquette," caper veal jus	\$56.00
beef tenderloin, hearts of palm, potato pont-neuf, velvet sauce	\$59.00
free range chicken, basque country "piperade"	\$39.00

side dishes

forked crushed potato	\$11.00
elbow pasta, black truffle, ham, gruyère cheese	\$12.00
creamy spinach	\$12.00

Sample menu. Cuisine and prices subject to change. Last Updated: 02/01/2008

