

Because the availability of products varies and appetites change, we modify our menu according to the season.

- Hors D'Oeuvres: Cold - Froid
- Hors D'Oeuvres: Hot - Chaud
- Potages
- Salades
- Entr'acte
- Poissons
- Viandes
- Vegetarian
- Dessert Du Jour
- Beverages

HORS D'OEUVRES: COLD - FROID

Caspian Sea Golden Osetra Caviar

Served with Condiments and Buckwheat Blini

1oz.....Market Price

Scandinavian Smoked Salmon and Caviar Parfait with Creamy Lemon-Dill Dressing and Horseradish Cream

15.75

Braised Baby Artichokes with Serrano Ham with Parmesan Cheese, Olive Oil and Thyme

12.75

Spice Crusted Ahi Tuna Napoleon with Eggplant Caviar and Oyster Mushrooms

14.75

Warm Chartreuse of Grilled Vegetables and Avocado with Grilled Maine Lobster, Black Tiger Shrimp and Mango-Curry Sauce

16.75

André's Duck Foie Gras and

Black Truffle Terrine with Quince Purée

23.75

HOT-CHAUD

Jumbo Diver Sea Scallops Wrapped

in a Macadamia Nut Crust with

Citrus Beurre Blanc and Crispy Vegetables and Sautéed Spinach

14.75

Black Tiger Shrimp Ravioli

with Pomegranate Sauce and Crème Fraîche

15.75

Escargots de Bourgogne:

Traditional Imported French Escargots in Garlic Butter and Herbs

12.75

Pan Seared La Belle Farms Foie Gras à la Façon du Chef

26.75

Sautéed Silver Tip Squab Breast with

Foie Gras and Truffle Croûton, Natural Jus

14.75

POTAGES

Vichyssoise

Chilled Potato Soup with Truffle Chantilly

9.75

French Onion Soup au Gratin

10.75

Velouté of Cauliflower Garnished with Caviar and Maine Lobster

14.75

SALADES

Mélange of Field Greens with Herbed Croûtons

Choice of Dressing

9.75

Caesar's Salad with Tête de Moine Cheese Fleuret

10.75

Phyllo Wrapped Baked Anjou Pear and Roquefort Cheese

on Lolla Rossa with Spicy Walnuts and Pumpkin Seed Vinaigrette

15.75

Ring of Roma Tomato Salad with Seasonal Mixed Greens

with Grilled Goat Cheese and Hazelnut Vinaigrette

13.75

ENTR'ACTE

Enjoy our Sorbet of the Day

POISSONS

Imported Dover Sole Sautéed Véronique

64.75

2 lb. Live Maine Lobster

Served Steamed, Grilled or Thermidor

58.75

VIANDES

Oven Roasted Free Range Chicken Breast with

White Beans, Sausage, Sun Dried Tomatoes and Verjus Sauce

27.75

Oven Roasted La Belle Farms Magret of Duck and Leg Confit with

Dried Apricot, Cranberry and Crystallized Ginger Relish

Le Puy Lentils and Spinach

32.75

Sautéed Tenderloin of Venison

Wrapped in Pancetta with Creamed Swiss Chard,

Roasted Salify and Dried Cherry Sauce

38.75

Sautéed Filet of Beef with

Green Peppercorn and Cognac Cream Sauce

Potato and Leek Pancake, Seasonal Vegetables and

Red Onion Confiture

44.75

Braised Black Angus Short Ribs with Parsnip,

Carrots, Dates and Armagnac Sauce

39.75

Duo of Colorado Lamb

Mustard Crusted Roasted Rack and Ravioli of Braised Shoulder

with Chestnut Purée, Sweet and Sour Cabbage and Natural Jus

43.75

VEGETARIAN

Seasonal Vegetarian Risotto à la Façon du Chef - 23.75

APRES DINER

PLATEAU DE FROMAGES

A Selection from our domestic and

imported cheese trolley. - 14.75

DESSERT DU JOUR

Your server will present for your selection

our dessert cart. - 10.75

Chocolate or Grand Marnier Soufflé - 11.75

(Please request soufflés when placing your dinner order)

BEVERAGES

Coffee or Tea - 3.00

Cappucino - 4.00

Espresso - 3.50

Vittel Water (litre) - 8.00

Sparkling Mineral Water (litre) - 8.00

CHEF'S TASTING MENU

If you have an interest in sampling our cuisine,
or have a special diet, allow Chef de Cuisine, Eric Patterson,
to create a menu to suit your dietary needs and palate.

Parties of 6 or more
are subject to a 18% service charge.
For the comfort of all,
we do not allow clove cigarette or pipe smoking.
Split Items Add 8.00
Prices and menu items effective 11/05/2004
and are subject to change.

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