

**Picasso:**

**Prix Fixe**

**Poached Oysters**

Garnished with Osetra Caviar, Sauce  
Vermouth

or

**Soup Parmentier**

with Nantucket Scallops

or

**Warm Quail Salad**

with Sautéed Artichokes, Pine Nuts

**Boudin of Fresh Lobster, Shrimp and  
Scallops**

with Sofrito and Nantua Sauce

or

**Ragout of Winter Vegetables**

with Fresh Foie Gras and Jus de  
Poularde

or

**Sautéed Filet of Black Bass**

with Saffron Sauce and Cauliflower  
Mousseline

**Sautéed Filet of Center Cut  
Medallions of Australian Swordfish**

with Court-Bouillon Sauce and Fresh  
Herbs

or

**Roasted Pigeon**

Crust of Honey, Walnuts and Almonds  
with Wild Rice Risotto

or

**Roasted Milk-Fed Veal Chop**

with Rosemary Potatoes, Au Jus

or

**Sautéed Medallions of Fallow Deer**

with Caramelized Green Apples and  
Zinfandel Sauce

## **Menu Degustation**

### **Peekytoe Crab Salad**

with Apple-Champagne Vinaigrette

### **Roasted U-10 Day Boat Scallops**

with Potatoes Mouseline and Jus de  
Veau

### **Sauteed Foie Gras**

with Dried Organic Sour Cherries

### **Sauteed Filet of Canadian Halibut**

with Purple Peruvian Potatoes  
Carpaccio and Mushroom Duxelle

or

### **Aged Lamb Rôti**

with Crust of Truffles and Au Jus