

APPETIZERS – COLD

Smoked Scottish Salmon with Macerated Yukon Gold Potatoes, Lentil Salad with Creamy Egg Mousse, Toasted Pumpernickel and Sturgeon Caviar
19

Jumbo Lump Crab "Tasting"
Crab Cake with Grenobloise Sauce; Crab Salad with Cocktail Aioli; Crab Gratin with Parmesan Cheese
24

Marinated Portabella Mushroom Stuffed with Montrachet Goat Cheese, Herb Dressing, Black Olive Tapenade and Red Pepper Confiture
18

Andre's Foie Gras Terrine with Caramelized Citrus Fruit and Candied Zest with Port Reduction
26

Warm Maine Lobster Salad with Butter Poached White Asparagus, Endive Marmalade, Grapefruit Segments and White Peach Emulsion
20

One Half Dozen Chilled Poached Tiger Shrimp with Horseradish-Cocktail Sauce, Avocado and Lemon
20

Golden Osetra or 000 Beluga Caviar- 1 oz.
Served with Condiments and Buckwheat Blini
Market Price

Chilled Seafood Platter Assortment
Maine Lobster, Oysters, Dungeness Crab Claws, Jumbo Tiger Shrimp and King Crab Legs with Cocktail and Mustard Sauces
Small 2+ 75 Medium 4+ 145 Large 6+ 230

HOT

Calamari Steak Sautéed with Lemon Butter, Toasted Almonds and Chamonix Potatoes
25

Sautéed Jumbo Diver Scallop and Wild Boar Spare Ribs Stuffed with Chestnut Ragoût, Parsley Mashed Potatoes and Smoky Barbecue Sauce
22

Pan Seared "Palmex" Foie Gras with Cranberry Chutney, Walnut Blini, Foie Gras "Candy" and Roasted Ginger Emulsion
28

Butter Poached White Tiger Shrimp with Potato Gnocchi, Winter Truffle Sauce, Roasted Garlic and an Herb Crust
24

Escargots de Bourgogne
Traditional Imported French Escargots in Garlic Herb Butter Served in Crispy Brioche with Garlic Chips and Fried Parsley
16

Fricassée of Wild Mushrooms and Polenta Galette with Parmesan Coulis, Watercress-Walnut Pesto and Truffle Oil
18

SOUPS

Classic French Onion Soup au Gratin
10

Maine Lobster and Fennel Bisque with Seafood Cake and Crispy Puff Pastry
14

SALADS

Mélange of Field Greens with Toasted Brioche, Olive and Sun Dried Tomato Tapenade with a Balsamic Emulsion, Cucumber and Parmesan Cheese
13

Phyllo Wrapped, Baked Anjou Pear and Roquefort Cheese with Lollo Rosso Lettuce, Spicy Pecans and Verjus-Vanilla Vinaigrette
16

Crispy Fried Goat Cheese and Sweet Baby Beet Salad with Mâche Lettuce, Candied Hazelnuts and Pomegranate Emulsion

*Baby Spinach and Frisée Salad with Black Truffle Vinaigrette,
Sunnyside Egg, Pork Rilette and Fried Shallots*

17

FISH

Imported Dover Sole Sauteed Véronique

67

2lb. Live Maine Lobster

Grilled, Steamed, Roasted or Thermidor

58

ENTREES

*Sauteed Muscovy Duck Breast and Crispy Roasted Duck Leg
with a Sweet Quince Tart, Cauliflower Gratin and Cherry Duck Sauce*

34

*Roasted Farm Raised Organic Pheasant Breast with Brussels Sprouts, Chestnuts and Bacon;
Braised Leg with Corn Bread Stuffing, Caramelized Anjou Pear and Pheasant Sauce*

32

*Duo of Beef Short Ribs Braised in Cabernet Wine and Roasted California Squab
with Saffron Polenta, Parmesan Cream Sauce, au Jus and Sauteed Spinach*

34

*Grilled Berkshire Pork Chop with a Ragout of Rice Beans, Pork Shoulder Confit,
Shallot-Banyuls Sauce with a Preserved Tomato, Lemon and Herb Salad*

39

"Lamb Four Ways"

*Crusted Lamb Chop with Pommery Mustard Sauce; Lamb Osso Buco with Celery Root Purée; Shoulder Confit with Goat
Cheese, Sun Dried Tomato Wrapped in Phyllo with Black Truffle Aioli; Lamb Tagine with Dried Fruit, Walnuts and
Mint Salad*

55

*Pepper Crusted Filet Mignon with Wild Mushroom and Potato Croquette,
Asparagus, Zucchini and Cognac Cream Sauce*

43

*Grilled Bone-In Prime New York Steak with Roasted Fingerling Potatoes,
Caramelized Vidalia Onion, Shiitake Mushrooms and Horseradish Beef Jus*

55

*Roquefort Cheese Risotto with Sauteed Tenderloin Tips,
Garlic Chips and White Truffle Oil*

28

ASSORTMENT OF CHEESE

A Selection of Imported and Domestic Cheeses

16

DESSERT

Chocolate or Grand Marnier Soufflé

12

*Homemade Graham Cracker and Toasted Marshmallow Topped
with a Warm Mocha Brownie and Served with Chilled Espresso Tiramisu*

12

Chocolate Fondant with Caramelized Bananas and Creamy Vanilla Bean Ice Cream

12

**Please request Soufflés and Warm Chocolate Fondant when placing your dinner order*

BEVERAGES

<i>Coffee or Hot Tea</i>	3
<i>Cappuccino</i>	4
<i>Espresso</i>	3.5
<i>Vittel Water (litre)</i>	8
<i>Perrier Water (750 ml)</i>	8

***Parties of 6 or more are subject to an 18% service charge.
Food Minimum of \$45.00 per person.***