

Hors d'œuvres

Escargots

Black Garlic, Short Ribs,
Hazelnut-Herb Butter

Octopus Grillé

Grilled Octopus,
Pickled Alba Mushrooms,
Hawaiian Hearts of Palm,
Spicy Sweet Corn

Les Huîtres

Oysters, Wasabi, Yuzu Gelée,
Cucumber & Green Apple
Mignonette

Foie Gras Poivré

Peppered Foie Gras,
Brown Butter, Asian Pear,
Honey Comb Glaze

Poitrine de Porc

Seared Pork Belly,
Cauliflower Purée,
Olive Pistou, Sour Apple Salad

Gâteau de Crabe

Jumbo Lump Crab Cake,
Piquillo Pepper,
Saffron Aioli, Petite Salad

Artichaut et Saint Jacques

Baby Artichoke and
Sea Scallops,
Wild Arugula Pesto,
Tomato Relish,
Crispy Iberico Ham

Bisque de Homard

Maine Lobster Bisque,
Shaved Baby Fennel,
Caviar, Crème Fraîche

Steak Tartare

Hand Chopped Prime Beef,
Capers, Quail Egg Yolk,
White Anchovy,
Tarragon-Cognac Mustard

Caviar

American
Osetra

Plats Principaux

Le Magret De Canard

Pan Roasted Duck Breast and Duck Confit,
Roasted Purple Cauliflower & Romanesco,
Forbidden Rice Polenta

Jarret d'Agneau

Lamb Shank, French Beluga Lentils,
Braised Fennel, Merlot Reduction

Moules Noires

Black Organic Mussels, Spanish Chorizo,
Peruvian Purple Potatoes,
Braised Leek, Lobster Fumé

Côtelette de Porc

Grilled Kurobuta Pork Chop, Apple Cider Glaze,
Smoked Fennel-Maple Bacon,
Yukon Potato Mash, Brussel Sprouts

Steak au Poivre

12 oz Prime New York Strip, Sauce au Poivre,
House Made French Fries

Côte de Boeuf

18 oz Grilled Prime Rib Eye on the Bone,
Roasted Fingerling Potatoes,
Cipollini Onions, Asparagus, Béarnaise

Saumon D'Ecosse

Scottish Salmon Filet, Jumbo Lump Crab,
Cucumber-Herb Salad, Heirloom Vegetables

Les Petits Légumes Du Jardin

Italian Farro Risotto, Endive, Romanesco,
Fresh Market Vegetables,
Sun Dried Tomato Chimichurri

Plat de Côtes

Braised Wagyu Short Ribs,
Celery-Parsnip Purée, Crispy Brussel Sprouts,
Hibiscus-Cabernet Reduction

Accompagnements

Hen of the Woods Mushroom and Foie Gras Gnocchi
Truffle Mash Potato
Bacon-Seared Brussel Sprouts
Spaghetti Squash Carbonara
(Pancetta, Onion, Egg and Parmesan)

Salades

Romaine Maraîchère

Grilled Little Gem Romaine,
Purple Carrots, White Anchovies
Bellweather Ricotta,
Citrus Vinaigrette,
Herb-Sourdough Crostini

Petites Tomates Confite

Candied Small Tomatoes,
Burrata, Shaved Red Radish,
Pine Nut Basil Pesto,
Lemon Oil, Baked Tart

Salade de Homard

Maine Lobster, Avocado,
Boston Lettuce Hearts,
Grapefruit, Kefir Crème Fraîche,
Basil Seed Vinaigrette