

Hors d'œuvres warm and cold



*Split pea soup, accompanied by individual copper pots of crumbled bacon
and croutons \$12.50*

*Faisan consommé with Périgord black truffles, porcini mushrooms,
foie gras and Faisan quenelles crowned in puff pastry \$33.00*

*Assorted leaves of organic baby field salad with fresh herbs
and Hazelnut Olive oil vinaigrette \$12.50*

*Cannelloni of Maryland crabmeat with baby Bok Choy
and tomato olive oil vinaigrette \$18.00*

Served with Russian Osetra caviar \$40.00 suppl.

*Trio of Hudson Valley duck Foie Gras, terrine, truffled mousse,
seared Foie Gras with a haricots verts salad \$26.00*

*Combination of smoked and marinated Atlantic Salmon,
cucumbers, avocado quenelle and yogurt dill dressing \$19.00*

*Sautéed Shrimp with artichoke hearts, baby lettuce, vegetable pearls
and a coriander vinaigrette \$19.00*

*Yellow fin Tuna seared rare, served cold with mango-pineapple chutney,
micro greens and light curry vinaigrette \$18.00*

*Crisp triangle of Maine Lobster, with leek fondue
and a saffron scented lobster broth \$20.00*

*Crisp sautéed Sweetbreads, with French style peas
and Périgord Black Truffle sauce \$22.00*



Entrées de poissons, crustacés et viandes



*Napoleon of Atlantic halibut filled with onion compote
and marinated Salmon on creamed spinach and sauce Diable* \$42.00

*Grilled Atlantic Salmon filet with jumbo asparagus,
leaf spinach, fingerling Potato purée and a grain mustard sauce* \$38.00

*Atlantic Sea Bass with potato gnocchi, tomato fondue,
leaf spinach and champagne sauce* \$39.00

*Ericassée of Maine Lobster on tri-color fettuccine
with vegetables and lobster sauce* \$43.00

*Whole Dover sole with oven baked hashed potatoes,
truffles from Périgord, glazed baby carrots and mushroom jus* \$65.00

*Grenadin of Veal with a Maine Lobster risotto, parmesan lace,
watercress and a port wine sauce* \$43.00

*All natural Prime Sirloin with pommes pont-neuf, onion compote,
glazed baby carrots, haricots verts and sauce béarnaise* \$45.00

*Domestic Rack of Lamb with a tapenade and herb crust,
baby vegetables, pommes Anna and thyme-scented lamb jus* \$44.00

*Crispy Long Island Duck served with pommes croquette,
poached apple, cranberries, baby vegetables and cranberry duck sauce* \$40.00

*Roasted loin of Venison with bow tie pasta gratin, red cabbage,
poached pear and red wine venison sauce* \$44.00



Cheese Course



*Roquefort terrine wrapped in prosciutto with macerated prunes
and raisin walnut bread \$13.50*

Variation of French Cheeses \$16.00

Desserts



*Profiteroles with almond topping, bourbon vanilla bean ice cream,
whipped cream and chocolate sauce \$14.00*

A variation of sorbets in a sugar basket with seasonal fruits and fruit coulis \$13.50

*Warm Valrhona chocolate soufflé cake with a liquid chocolate center,
pistachio ice cream and candied pistachios \$14.50*

*Dacherin with Vanilla bean ice cream and Raspberry sorbet,
layers of meringue, crème Chantilly and fresh berries \$14.50*

*Warm caramelized Lemon custard with fresh Raspberries
and an orange Grand Marnier sauce \$13.50*

*Warm vanilla bread pudding with apricot filling, an apricot sauce
and yogurt lime sorbet \$13.50*

All sorbets and ice cream are made in the house each day

