

Hors d'œuvres warm and cold



Soup of organic tomatoes, with semolina dumplings and basil \$12.50

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

*Trio of Hudson Valley duck Foie Gras, terrine, truffled mousse,
seared Foie Gras with a haricots verts salad* \$26

*Combination of smoked and marinated Atlantic Salmon,
cucumbers, avocado quenelle and yogurt dill dressing* \$19

*Sautéed Shrimp with artichoke hearts, baby lettuce,
vegetable pearls and a coriander vinaigrette* \$19

*Yellow fin Tuna seared rare, served cold with mango-pineapple chutney,
micro greens and light curry vinaigrette* \$18

Crisp triangle of Maine Lobster, with leek fondue and a saffron scented lobster broth \$22

Crisp sautéed Sweetbreads, with French style peas and Perigord Black Truffle \$22

Seared Hudson Valley Duck Foie Gras with rhubarbe ragout and micro greens \$22



Entrées de poissons, crustacés et viandes



Halibut filet in a potato crust, on Julienne of vegetables and sauce Diable \$42

*Grilled Atlantic Salmon filet with jumbo asparagus, leaf spinach,
fingerling Potato purée and a grain mustard Sauce* \$38

*Poached Florida Red Snapper, filled with jumbo lump Crabmeat, baby Bok Choy
gnocchi à la Romaine and Champagne sauce* \$42

Fricassée of Maine Lobster on tri-color fettuccine with vegetables and lobster sauce \$43

*Dover sole and Diver Pea Scallop with artichoke purée,
artichoke chips, red wine shallots and Mushroom jus* \$44

*Grenadin of Veal with a Maine Lobster risotto, parmesan lace,
watercress and a port wine sauce* \$43

*All natural Prime Sirloin with white Mushroom crêpe, onion compote,
glazed baby carrots, haricots verts and sauce béarnaise* \$45

*Domestic Rack of Lamb with a tapenade and herb crust, baby vegetables,
pommes Anna and thyme-scented lamb jus* \$44

*Crispy Long Island Duck served with pommes Boulangère, poached apple,
cranberries, baby vegetables and cranberry duck sauce* \$42

*Oven-baked Loin of Rabbit with Foie Gras, bouquet of baby vegetables,
crisp polenta, almond, apricot and Picholine olive sauce* \$42



Cheese Course



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

Variation of French Cheeses \$16.00

Desserts



*Karzipan tart served with a warm ragout of Bing Cherries
and Cherry ice cream \$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 Passion fruit custard with fresh Raspberries
and an orange Grand Marnier sauce \$13.50*

*Rice pudding Spring roll with warm Rhubarb ragout
and Bourbon Vanilla Bean ice cream \$13.50*

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

