

Celebrate the Beauty of Winter!

Pour Commencer

Steak Tartare Brindille with Flavors of Rye, Horseradish and Sorrel, Quail Egg, Anchoïade, Pickled Mustard Seeds, Romesco Cauliflower and Watercress	18
Caraquet Oysters from New Brunswick Island, Eggs Brouillés, Leeks in Cream with Pernod and Oscietra Caviar	28
French Kiss Oysters served Chilled with a Sorbet of Marc de Champagne, Pink Peppercorn and Tarragon with Smoked Ocean Trout Roe	24
Tranche of Steelhead Trout with Flavors of Fennel, Bulb Onions, Red Grapefruit, Anise Seed and New Year's Extra Virgin Olive Oil	21
Salad of Beautiful Greens, Seeded Pavé of Triple Crème de Bourgogne, Radish and Chives, White Truffle Honey and Ice Vinegar	18
Salad of Frisée and Roquette, Confit of Winter Goose, Crisp Potatoes and Cockscomb, Maple Crusted Acorn Squash, Petit Basque and Sweet Garlic	24
Foie Gras, Galette of Apples and Grapes, Vanilla Bean and Cider Noir Gelée, Green Apple Purée, Sauternes, Pear Cider and Mâche	34
Truffled Potato Soup, Foie Gras, Braised Leeks, Gnocchi, Crème Fraîche and Hazelnut Oil "Cappuccino"	18
Sea Scallops and Black Truffle Millefeuille, Fine Noodles, French Lentils, Golden Sultanas and Jerusalem Artichokes, Cracked Hazelnuts and Banyuls Vinegar	24
Broccoli Soup, White Beech Mushrooms, Brown Butter Brioche Croutons, Crisp Bacon, Acacia Honey and Fromage Blanc	17

La Mer et La Ferme

Filet of Mediterranean Sea Bass, Lyonnaise Potatoes, Roasted Gem Lettuce "Sucrines," Petit French Snails, Aromatics, Smoked Eggplant and Tomato Fondue	38
Whole Roasted European Dover Sole Meunière, Caramelized Salsifis, Almonds and Parisian Potatoes, Capers, Pumpkin Seeds and Crisp Lemon Slices	59
Baby Chicken "Poussin" Perigordine Hunter's Style with Sweetbreads, Foie Gras, Woodland Mushrooms, Coin Onions and Pomme Mousseline	41
Rib of Prime Beef, Tarte Tatin of Artichokes, Potatoes and Gruyère, Marbled Niçoise Olive Oil, Béarnaise, Red Wine, Bone Marrow, Thyme and Fleur de Sel	58
Loin of Ranch Venison scented with Lapsang Souchong Tea, Candied Orange, Spätzle, Medjool Date, Glazed Pearl Onions and Huckleberries	46
Turban of Lobster Provence, Marble Potatoes and French Tarbais Beans, Gold Beet Puree, Cured Tomatoes, Afghani Saffron Rouille and Bouillabaisse Broth	49
Tranche of Duck Breast, Crisp Belly of Pork, Eucalyptus Honey, Flageolets and French Pancetta "Ventreche" with Swiss Chard, Candied Olive and Orange	46
Paillard of Veal or Prime Sirloin Steak with Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème and Caramelized Belgian Endive	44

Reserve for Mother's Day Tea, Friday, May 12th!

Chef Tasting Menu and the Regions of France Menu celebrating the Cuisine of Perigord, Paris and Champagne available

Coming this Spring... Bordeaux!