

Celebrate the ending of the long Winter and the Start of Spring!

Pour Commencer

Steak Tartare Brindille with Flavors of Rye, Horseradish and Sorrel, Quail Egg, Anchoïade, Pickled Ramps and Mustard Seed	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 French Thyme Liqueur and Champagne Vinegar, Pink Peppercorns and Smoked Ocean Trout Roe	24
Salad of Beautiful Greens, Seeded Pavé of Triple Crème de Bourgogne, Shaved Radish and Chives, Grapefruit, Grain Mustard and Banyuls Vinaigrette	16
White Asparagus Landes with Poached Rhubarb, Fava Beans, Afghani Saffron, Sauternes, Sweet Pea Shoots and Golden Beet Chips	24
Fois Gras, Galette of Apples and Grapes, Vanilla Bean and Cider Noir Gelée, Green Apple Purée, Pear Cider and Mâche	34
Sea Scallops, Fine Noodles, French Lentils, Golden Sultanas and Jerusalem Artichokes, Cracked Hazelnuts and Chervil	24
Broccoli Soup, White Beech Mushrooms, Brown Butter Brioche Croutons, Crisp Lacquered 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, Blood Orange and Crisp Lemon Slices	59
Baby Chicken "Poussin" Hunter's Style with Sweetbreads, Foie Gras, Woodland Mushrooms, Coin Onions, Pomme Mousseline and Cockscomb	41
Rib of Prime Beef à la Bordelaise, Tarte Tatin of Artichokes, Potatoes and Gruyère, Marbled Niçoise Olive Oil, Béarnaise, Bone Marrow and Thyme	58
Rack of Lamb with Roasted Garlic and Spring Morels, Vibrant Carrots, Fiddleheads and Glazed Pearl Onions, Spätzle and Sauce Gribiche	48
Turban of Lobster, Black Trumpet Mushrooms, Green Asparagus, Celery Root and Grilled Bulb Onion, Haut-Brion Scented Rich Lobster Sauce	49
Tranche of Duck Breast, Crisp Belly of Pork, Eucalyptus Honey, Flageolets and French Pancetta "Ventreche" with Swiss Chard, Candied Olive and Orange	46
Prime Sirloin "Entrecôte" with Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème and Caramelized Belgian Endive	44

Reserve for *Veuve Clicquot La Grande Dame* Mother's Day Afternoon Tea, Friday, May 12th, \$65 per person

Chef Tasting Menu and the Regions of France Menu celebrating the Cuisine of Bordeaux, Landes and Gers available

Coming in late Spring... French Pyrénées