

Celebrating the Start of Summer.....

Pour Commencer

Steak Tartare Brindille Scented with Rye, Horseradish and Mustard Greens, Quail Egg, Anchoïade, Pickled Bulb Onion, Black and Yellow Mustard Seeds	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, Strawberries, Pink Grapefruit and Fennel, Banyuls, Chives and Mint	16
Seared Hudson Valley Foie Gras with Flavors of Rhubarb, Sweet Cherries, Afghani Saffron, Verbena and Coriander Blooms, Vanilla and Cider Noir Gelée	34
Fondue of Local Goat Cheese and Young Artichoke Glazed with Eucalyptus Honey, Candied Niçoise Black Olive and Orange, Roquette and Crisp Feuilleté	16
Sea Scallops with French Lentils and Flageolets, Golden Sultanas, Jerusalem Artichokes and Cracked Hazelnuts	24
Springtime Asparagus and Broccoli Soup, White Beech Mushrooms, Brown Butter Brioche Croutons, Crisp Lacquered Bacon, Opal Basil and Fromage Blanc	17

La Mer et La Ferme

Rack of Lamb "Printemps" with a Garden of Morels, Asparagus, Fiddlehead Ferns, Green Garbanzo Beans, Vibrant Carrots and Watercress	49
Whole Roasted European Dover Sole Meunière, White Asparagus, Toasted Almonds, Parisian Potatoes, Capers and Crisp Lemon Slices	59
Baby Chicken "Poussin" with English Peas, Pleurotte Mushrooms and French Pancetta "Ventreche", Pomme Mousseline, Frothy Foie Gras and Madeira Cream	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
Filet of Mediterranean Sea Bass, Lyonnaise Potatoes, Roasted Gem Lettuce "Sucrines," Petit French Snails, Aromatics, Smoked Eggplant and Tomato Fondue	38
Turban of Whole Maine Lobster, Shaved Summer Truffles, Caramelized Salsify Purée, Ribbons of Zucchini, Gold Beets and Sugar Snaps	49
Tranche of Magret Duck Breast, Crisp Belly of Pork, Huckleberries and Summer Peach, Baby Turnip, Fava Beans, Acacia Honey and Green Peppercorns	46
Prime Sirloin "Entrecôte" with Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème, Cognac and Caramelized Belgian Endive	44

Coming Soon... Flavors of France visit the French Pyrenees, Corsica and Pays Basque

Coming in August... the Splendor of the Loire Valley