

Celebrating the Splendor of Summer...Enjoy!

Pour Commencer

Steak Tartare Brindille Scented with Rye, Sorrel, Pickled Bulb Onion and Confit Green Garlic, Quail Egg, Anchoïade, Black and Yellow Mustard Seeds	17
Caraquet Oysters from New Brunswick Island, Eggs Brouillés, Leeks in Cream with Pernod and Oscietra Caviar	28
Crisp of Belly of Pork roasted with Asian Influenced Spices, Glazed Apricots, Gold Beet Pureé, Chili Pistachios and Crimson Sultanas	15
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 Crisp of Triple Crème de Bourgogne, Strawberries and Blackberries, Banyuls, Chives and Chocolate Mint	16
Hudson Valley Foie Gras roasted with Black Mission Figs, Dark Bing Cherries and Acacia Honey, Lemon Verbena, Coriander Blooms and Cider Noir Gelee'	34
Fondue of Goat Cheese and Young Artichoke Glazed with Eucalyptus Honey, Candied Provençal Black Olive and Orange, Roquette and Crisp Feuillète	16
Sea Scallops, Golden Chanterelles, Mirabelle Plums, Jerusalem Artichokes and Cracked Hazelnuts	21
Broccoli Soup, Brown Butter Brioche Croutons, Vibrant Purple Cauliflower, Crisp Lacquered Bacon, Opal Basil and Fromage Blanc	12
Chilled Heirloom Tomato Soup, Marinated Cracked Crab & Lobster, Intense & Fruity EVOO Sorbet, Afghani Saffron, Crème Fraîche & Crisp Capers	17

La Mer et La Ferme

Boneless Rack of Lamb in a Summer Garden of Rustic Ratatouille and Pole Beans, Fiddlehead Ferns, Green Garbanzo Beans, Baby Carrots and Swiss Chard	49
Pavè of Wild Salmon Viennoise with Grain Mustard, Brioche and Horseradish Crust, Vine Ripe Tomatoes, Cucumbers, Kohlrabi, Pea Vines and Radish	35
Whole Roasted European Dover Sole Meunière, Toasted Almonds, Parisian Potatoes, Crushed Salsify, Capers and Crisp Lemon Slices	59
Baby Chicken "Poussin", English Peas, Pleurotte Mushrooms, French Pancetta "Ventreche", Pomme Mousseline, Frothy Foie Gras and Shaved Truffles	32
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 and Flageolets, Gem Lettuce "Sucrines," Aromatics, Smoked Eggplant, Tomato and Basil Fondue	28
Turban of Maine Lobster Butter Poached with Sun Gold Tomatoes, Sugar Snaps, Fava Beans and Young Turnips, Tarragon and Fragrant Flower Salad	46
Tranche of Honey Glazed Duck Breast, Caramelized Peaches and Fennel, Beluga Lentils, Lavender and Corsican Mint	44
Prime Sirloin "Entrecôte" with Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème, Cognac and Caramelized Belgian Endive	44

Tasting Menus Available.

Flavors of France visit the French Pyrénées-Atlantiques, Corsica and Pays Basque.... Coming in September... the Splendor of the Loire Valley