

# **Autumn is here.....Enjoy the beauty of the Harvest before Winter arrives!**

## **Pour Commencer**

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<b>Feuillete of Roasted Pears, Poached Cranberries, Roquette and Rush Creek Cow's Milk Cheese, Eucalyptus Honey, Candied Provençal Olive and Orange</b>	<b>18</b>
<b>Steak Tartare Scented with Rye, French Sorrel, Pickled Bulb Onion and Vibrant Cauliflower, Sunny Side Up Quail Egg, Anchoïade and Mustard Seeds</b>	<b>17</b>
<b>Caracquet Oysters from New Brunswick Island, Eggs Brouillés, Kohlrabi Crème, Oscietra Caviar and Chervil</b>	<b>28</b>
<b>Crisp Belly of Pork roasted with Asian Spices, Rutabaga &amp; Ginger Pureé, Gold Beets, Prunes &amp; Frisee, Chili Pistachios, Crimson Sultanas &amp; Sage</b>	<b>16</b>
<b>French Kiss Oysters served Chilled with a Sorbet of French Thyme Liqueur and Champagne Vinegar, Pink Peppercorns and Smoked Ocean Trout Roe</b>	<b>24</b>
<b>Salad of Beautiful Autumn Greens, Seeded Crisp of Triple Crème de Bourgogne, Preserved Black Mission Figs, Apricots, Small Herbs and Banyuls</b>	<b>16</b>
<b>Hudson Valley Foie Gras, Friponnes of Huckleberry, Lemon Verbena and Sauternes, Gingerbread Brioche, Glazed Fennel, Mâche and Earl Grey Geleé</b>	<b>34</b>
<b>Nantucket Bay Scallops, Jerusalem Artichokes and Leeks, Celery Root Mousseline with Apple Cider, Grain Mustard and Cracked Hazelnuts</b>	<b>24</b>
<b>Red Kuri Squash Soup, Pheasant Rilette, Spaghetti Squash, Goat's Milk Butter Croutons, Fromage Blanc, Pumpkin Seeds, Acacia Honey &amp; Concord Grape</b>	<b>14</b>

## **La Mer et La Ferme**

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<b>Filet of Mediterranean Sea Bass, Artichokes &amp; Pole Beans, Gem Lettuce "Sucrines,"Olive Oil Crushed Potatoes, Smoked Eggplant, Tomato &amp; Basil Fondue</b>	<b>28</b>
<b>Wild Shot Scottish Wood Pigeon &amp; Red Leg Partridge, Salsify, Caramelized Pearl Onions, Slab Bacon, Chestnuts, Brussels Sprouts &amp; Hen of the Woods</b>	<b>46</b>
<b>Boneless Saddle of Lamb, Rustic Ratatouille and Swiss Chard Leaves, French Pancetta "Ventreche", Striped Eggplant, Little Tomatoes and Winter Savory</b>	<b>45</b>
<b>Prime Sirloin "Entrecôte" with Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème, Green Peppercorns and Armagnac</b>	<b>42</b>
<b>Rib of Prime Beef à la Bordelaise, Tarte Tatin of Potatoes, Artichokes and Gruyère, Marbled Niçoise Olive Oil, Béarnaise, Bone Marrow, Sea Salt and Thyme</b>	<b>55</b>
<b>Butter Poached 1 ½# Maine Lobster Turban with Heirloom Apples, Fairytale Pumpkin, Parsnips and Golden Chanterelles, Rich Lobster Broth and Chives</b>	<b>46</b>
<b>Whole Roasted European Dover Sole Meunière, Toasted Almonds, Parisian Potatoes, Granny Smith Apple Puree, Capers and Crisp Lemon Slices</b>	<b>56</b>
<b>Slow Roasted Lacquered Duck Breast, Young Carrots, Turnips and Fava Beans with Glazed Belgian Endive, Beluga Lentils, Confit Cockscomb and Shiraz Port</b>	<b>44</b>

**Tasting Menus Available. Five Course \$125 Eight Course \$175**

**Coming Thanksgiving and the Festive Holiday Season...Flavors of France visits the Loire Valley...."it's not a fairy tale, it's the Loire Valley"**