

Pays Basque, the French Pyrénées-Atlantiques and Corsica

Celebrating the beauty of the Mediterranean, Mountains, Rugged Terrain and Ocean

Plate de France...

Gougères, Tarte aux Blettes, Jambon de Bayonne,
Foie Gras Royale and Shaved Summer Truffles, Picholine and Provençal Olives, Radishes, Butter and Fleur de Sel

To Start...

Chilled Heirloom Tomato Soup, Marinated Lobster and Crab, Intense and Fruity EVOO Sorbet,
Crème Fraîche, Afghani Saffron and Crisp Capers

Next...

Black Mussels with Almonds
with a "Pousse Rapiere"\$15

More...

Lacquered Aged Moulard Duck Breast and Summer Peaches,
Lavender Essence, Beluga Lentils, Caramelized Fennel and Corsican Mint

To Refresh...

Frozen and Warm Orange and Cointreau Meringue Soufflé

Cheese...

Cheeses of the Region; Brin d'Amour, Fium' Orbu, Petit Basque and Ossau Iraty AOC
Roasted Apricot and Honey, Seeded Ficelle \$16
with Vintage Port \$18

To End...

Gateau Basque, Blackberries with Thyme, Armagnac Geleé, Toasted Pine Ice Cream and Rose Petal

A Bit More To End...

Mignardises and Frivolities

Menu \$75...with wine pairings \$125

Coming in the Late Autumn....The Splendor of the Loire Valley