

A Crisp Breeze and Suddenly the Bounty of Autumn and the Season is here...

Les Hors d'oeuvres

*Iced "Belle de Jour" Oysters, New Brunswick	27	Tarte Tatin...a French "Favorite"	26
Sorbet of Normandy Seaweed Cider Vinegar, Emerald Finger Lime, Smoked Trout Roe, Pink Peppercorns and Basil Oil		Caramelized Potatoes and Onions, Truffles and Goat Cheese, Salad of Petite Greens, Dried Mission Figs and Fig Vinegar	
A Service of Sturgeon Caviar, Sustainable and Farm-Raised		Ramequin of Duck Liver Royale "Surprise"	23
Presented with Crumpets, Hard Cooked Quail Eggs, Crème Fraîche		Blueberry and Sicilian Green Pistachio Sauternes Conserve and Crusty Foie Gras Toast	
30 grams each			
Golden Osetra, Italy	235	Crisp Brussels Sprouts, Grilled Duck and Rutabaga	19
Beluga Hybrid Reserve, Italy	295	Cider Syrup, Apple, Soft Polenta and Petit Basque "Gratin"	
Kaluga Golden, China	130		
*Seared Foie Gras and Apple Brioche Bread Pudding	46	Delicata Squash Soup and Trompettes de la Mort	18
Gooseberries and Spiced Apple "Butter", Gelée of Rooibos Tea, Green Cardamom Tuile and Calvados		Compôte of Apple, Pear, Golden Raisins and Maple Syrup	
		Feuilleté of Woodland Mushrooms	28
		Celery Root, Autumn Truffles, Chive Oil and Mâche	

Les Salades

Salad of Beautiful Greens, French Triple Crème and Prune Plums	21
Candied Pecans, Radish, Pomegranate and Banyuls Vinaigrette	
Frisée Salade Lyonnaise with Coddled Duck Egg and Bacon	26
Duck Fat Potatoes and Croutons, Cracked Almonds, Grain Mustard and Parsley	

Les Plats

*Grilled 16 oz. Pork Porterhouse Chop	35
Anise Seed and Blossom Honey Glazed Young Carrots and Haricots Verts with Ginger Root and Pickled Mustard Seed Jus	
*Wild Alaskan Halibut, Golden Chanterelles and Butternut Squash	59
Autumn Purple Mustard Greens, Turnip Mousseline, Kohlrabi, Jerusalem Artichoke and Gewürztraminer Sauce	
*Grilled 8 oz. Prime Sirloin "Entrecôte" Steak Classique, Green Peppercorns and Armagnac	48
Rustic Ratatouille, Glazed Marble Potatoes, Crisp Kale and Confit Garlic	
*One Pound + Prime Boneless Ribeye of Beef and Braised Shallot Bordelaise	98
Blistered Cherry Tomatoes, Pommes Frites and Oignons	
*Lacquered Aged Moulard Duck Breast and Confit Duck Leg L'Apicius	56
Luxury Pumpkin and Beluga Lentils, Poached Cranberries, Licorice, Candied Orange Rind and Burgundy	
Whole Roasted European Dover Sole Meunière with Memories of Julia Child and Paris	MP
Spaghetti Squash, Leeks, Green Apples, Toasted Hazelnuts, Musque de Provence Pumpkin Purée and French Date Vinegar Butter	
*Roast Brace of Quail, Caramelized Fennel, Grapes and Tropea Onion "Marmalade"	46
Fregola Sarda, Blue Oyster Mushrooms, Swiss Chard and Saffron	
Paillard of Veal, Lightly Grilled with a Salad of Red Mizuna and Watercress, Pear and Roquefort	41
Maitre d'Hôtel Butter, Walnuts, Candied Lemon and Crisp Sage Leaves	

Plat d'Accompagnement

Potato Tarte Tatin	18	Marble Potatoes "Fondant"	16
A Sauté of Beech and Oyster Mushrooms	19	Crisp Kale, Confit Garlic	
Shoestring Pommes Frites and Oignons	17	Service of Warm Pain Au Lait Rolls	6
Black Truffle Mayonnaise		Foie Gras and Duck Fat Basted Country Bread	6
Golden Chanterelles	32	Trompettes de la Mort	34