



CONTEMPORARY FRENCH CUISINE

Dinner Menu

APPETIZERS

- Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil \$25.95
- Hand Cut Beef Filet Mignon Tartare, Espilette Aioli, Endive Sucrine* 26.95
- Young Mesclun Salad, Beets, Pears, Fourme d'Ambert, Champagne Vinaigrette \$21.95
- Duck Terrine, Sicilian Pistachio, Truffle, Chablis Poached Pears, Sweet Onions Compote, \$26.95
- Pickled Red & Golden Beets, Aged Goat Cheese with Walnut Crust, Walnut Vinaigrette \$24.95
- Warm Octopus Escabeche, Confit Baby Eggplant and Cipollini Onion, Escabeche Emulsion \$26.95
- Seared Hudson Valley Foie Gras, "Apple Tatin", Candied Ginger, Duck Gastrique \$31.95
- Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue \$26.95

ENTREES

- Australian Lamb Rack, "Petits Farcis", Pomme Dauphine, Lamb Jus \$53.95
- Local Black Grouper, Celery Root, Mushroom, Cippolini and Herb Spaetzle, Matelote Fumet \$47.95
- Beef Tenderloin with Red Wine Onions Fondue, Asparagus, Potato Mille Feuille, Sauce Bordelaise \$53.95
- Wild Salmon Slowly Poached in Olive Oil, Pappardelle, Caramelized Cauliflower, Truffle Vinaigrette* \$46.95
- Wild Caught Dover Sole Meuniere, Pommes Vapeur, Artichaud Barigoule, Butter Croutons \$63.95
- Maine Sea Scallops, Braised Beef Short rib, Celery Root Puree, Fennel, and Black Truffle \$51.95
- Crispy Moulard Duck Confit, Wilted Spinach, Pommes Sarladaise, Sauce Forestiere \$45.95
- Black Truffle Rotisserie Chicken, Wilted Greens, Potatoes Confit, Jus Corse \$45.95

DESSERTS

- Baked Apple Tart "Tatin" with Vanilla Bean Ice Cream \$15.00
- Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille \$13.00
- Traditional Grand Marnier Souffle with Orange Sabayon (20 min) \$20.00
- Frozen Orange Givree, Navel Orange Sorbet, Crispy Dentelle, Meringue Brulee \$16.00
- Baked Alaska, Strawberry and Vanilla Ice Cream, Grand Marnier Meringue \$17.00
- Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream \$15.00
- Vanilla Bean, Chocolate or Strawberry Ice Cream \$12.00
- Mango Sorbet or Orange Sorbet \$12.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses