



CHEF'S TABLE



APPETIZERS

SHORT RIB BOURGUIGNON 10
RUNNER BEANS. PEARL ONION. WILD MUSHROOMS. PARSLEY JUS

COUNTRY PATE 8
CORNICHONS. OLIVES. BAGUETTE. FRENCH MUSTARD

FOIE GRAS 16
GNOCCHI. LEEK CONFIT. BLACK TRUFFLE

ARTISANAL CHEESE 12
TRADITIONAL ACCOMPANIMENTS. ROASTED TOMATO

SHELLFISH FINES HERBS 12
KING CRAB. SHAVED VEGETABLES. CRÈME FRAICHE

SOLE CHAMPIGNONS 13
BUERRE NOISETTE. MIATAKE MUSHROOMS. SAUCE GRIBICHE

SOUP & SALAD

SPRING ASPARAGUS SALAD 5
POACHED EGG. BACON. TOMATO CONFIT. FRISEE

ONION SOUP 5
SIX ONION BEEF BOUILLON. BRAISED OXTAILS. GRUYERE

ENTREES

(INCLUDES CHOICE OF SOUP OR SALAD)

COQ AU VIN 19
WILD MUSHROOMS. SHALLOTS. PARSNIPS. HORSERADISH GLACÉ

DUCK BREAST & CONFIT LEG 24
POMMES LYONNAISE. ASPARAGUS. SPRING ONIONS. FRENCH CURRY

FILET MIGNON FRITES 28
BRAISED COUNTRY GREENS. SAUCE BÉRNAISE. STEAK JUS

HALIBUT BOUILLABAISSE 32
LOBSTER CONSUMÉE. TOMATO SYRUP. FENNEL. SAUCE ROUILLE

SCALLOP AU POIVRE 26
FINGERLING POTATO. SHORT RIB TORTELLINI. PINK PEPPER
SCALLIONS

LAMB WELLINGTON 29
MUSHROOM DUXELLE. RUSTIC MUSTARD. PONT L'ÈVEQUE
CELERY ROOT

DESSERTS

RHUBARB GENOISE 7
STRAWBERRY JAM. BASIL. CRÈME FRAICHE ICE CREAM

BITTER CHOCOLATE TERRINE 8
COCOA NIB PRALINE. HAZELNUTS. FRANGELICO
FRENCH ROAST GANACHE

BLACK BERRY CHEESE CAKE 6
MIXED BERRIES. TOASTED OATS. HICKORY BARK SYRUP

CRÈME BRULÉE 5
PLEASE ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS

PASSION FRUIT SOUFFLÉ 7
LEMONGRASS ANGLAISE. MANGO COULIS

WHITE CHOCOLATE TART 6
LEMON FONDANT. CRÈME PATISSERIE. CITRUS RAGOUT