

## Pour Commencer

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Rich Luxury Pumpkin Soup, Hot Smoked Lobster Mushrooms, Fromage Blanc, Truffle Essence and White Truffle Honey	18
Irish Point Oysters from Prince Edward Island, Eggs Brouillés, Leeks and Oscietra Caviar	24
Veal Sweetbreads, Loin and Rilette of Rabbit, Pearl Onions, Cape Gooseberries, Coco de Paimpol, Golden Beets, Cocoa and Turmeric	19
Steak Tartare with Flavors of Rye, Tarragon and Sorrel, Quail Egg, Anchoïade, Pickled Mustard Seeds and Cauliflower	17
Potage of Kohlrabi, Bayonne Ham, Lemon Balm Cassonade, Celery Mousse, Candied Lemon, Chives and Scallions	14
Salad of Beautiful Autumn Greens, Warm Caramelized Belgian Endive and Red Pear, Valençay, Shards of Seeded Pavé and Concord Grape	17
Foie Gras, Roasted Pineapple, Vanilla Bean, Rum and Earl Grey Gelée, Scented Brioche and Black Currant Friponnes	31
Hand Cut Noodles, Red Wine Braised Shrimp and French Petit Snails, Gesier de Poulet, Beech Mushrooms and Tarragon	20
Baby Frisée and Roquette, Soft Cooked Duck Egg, Crisp Brussels Sprouts and Walnuts, Bacon Lardons, Roquefort and Fines Herb	18
Barigoule of Scallops Riveria with Olive Oil Braised Artichokes, Flageolet Shell Beans, Haricot Vert and Mint	24

## La Mer et La Ferme

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Roast Quail and Guinea Hen, Confit Cockscomb and Country Pâté with Hen of the Woods, Grilled Knob Onions, Apples and Calvados	42
Mediterranean Loup de Mer, Lyonnaise Potatoes, Roasted Gem Lettuce and Fennel, Aromatics and Basil Pistou	34
Tasmanian Red Ocean Trout, Butternut Squash Fondant, Golden Chanterelles, Fava Beans, Leeks and Savoy Cabbage	44
Lobster Brindille with Flavors of the Season...Delicata and Spaghetti Squash, Celery Root, Sunchokes, Chestnuts, Armagnac and Grapes	48
Rib of Beef, Tarte Tatin of Artichokes, Potatoes and Gruyere, Marbled Olive Oil, Béarnaise, Red Wine, Marrow and Thyme	55
Tranche of Duck Breast and Confit Leg Ballotine, Cumin Roasted Vibrant Carrots, Foie Braised Beluga Lentils, Young Turnips and Fig Confiture	45
Whole Roasted Dover Sole Meunière, Green Apple, Cracked Hazelnuts, Parisian Potatoes, Capers and Mache	59
Grilled Rack of Lamb, Glazed La Ratte Potatoes, Provencal Ratatouille, Confit Garlic, Cured Tomatoes and Marjoram	45
Paillard of Veal, Pommes Frites and Oignons, Beurre de Baratte, Shallots à la Crème and Natural Jus	41

Eight course tasting menu available

Please advise server of any food allergies. A 20% Service Fee will be added to parties of six or more.