

STARTERS

Minute of Chilled Maine Lobster, Michigan Corn Soup, Brioche Croutons.

Mosaic of Young Rabbit and Capon, Garden Carrots, Wild Herb Gelée.

**Home Smoked Salmon Naturel, Herbed Alsace Fleischnagga, Melfor Aigrette.*

Daily Atlantic Oysters, Horseradish, Cucumber Riesling Fleurette.

Slow Poached Farm-Fresh Egg, Compote of Corn, Lobster Mushroom, Corn Bouillon.

Crusted Berkshire Pork Cheeks, Poached Veal Tongue, Choucroute Salade, Petite Ravigote.

Imported Caspian Sea Caviar, Blinis, Traditional Accompaniments. Supp. Market Price.

Salad of Heirloom Tomato, Burrata, Melfor Vinaigrette, Fines Herbs.

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Fresh Farm Shirred Egg, Osetra Caviar, Marc de Artisanal Cream. +45

Bouillon of Garden Watercress, Crispy Sweetbreads, Chive Fleurette.

Vintage Carnaroli Risotto, Garden Yellow Tomato, Sautéed Semi-Boneless Quail.

Casco Bay Sea Scallops, Poelée of Alsace Cabbage, Caraway Seed, Melfor.

**Roasted Maine Lobster in Alsace Gewurztraminer Butter and Ginger.*

Sautéed New York State Foie Gras, Compote of Alsace Blue Plum, Crêpe Célestine.

MAIN COURSE

**Classic Baked Filet of Sea Bass Backaoffa Alsace Style.*

Wild Halibut Filet, Braised Artichoke Barigoule, Virgin Olive Oil, Pistou.

**Filet of Sole New Meunière, Pomme Mousseline, Espelette, Petite Capers. +12*

Slow Braised Garden Zucchini, Sea Lettuce, Quinoa Fricassée, Wakame Nage.

Milk-Fed Veal Tenderloin, Michigan Peas, Braised Onions, Chanterelles.

**Magret of Mulard Duck, Marinated Turnips à la Colmarienne and Cardamom.*

Loin of Colorado Lamb, Petite Ratatouille, Fava, Jus Naturel.

Dry-Aged New York Steak, Béarnaise, Alsace Potato Gnocchi, Garden Vegetables. +18

Le Fromage

Assortment of Farmstead Midwestern Cheeses. +16

** Dishes upon which Everest has built its reputation.*