

- **Spring 2018**
- Wine List
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Prix Fixe 3 Course Menu \$69.00 Prix Fixe 4 Course Menu \$76.00

TO BEGIN

Appetizers Selections

- **\$1.75**

Gougeres

Warm, Cheese Filled

- **\$16.00**

House-Cured Smoked Salmon

Warm potato Gateau, Wild Rice "Popcorn" Lemon grass, Ginger & Honey Creme Frachie.

- **\$17.00**

Casuoulette

Scallops, Lobster & Fiddlehead Ferns with Toasted Sesame.

- **\$23.00**

Chilled Foie Gras Torchon

Port Wine Poached Pear, Shallot Puree, Sherry Vinegar Gelée p

- **\$23.00**

Duo of Seared Foie Gras

Lightly Peppered Rhubarb Gastrique

- **\$18.00**

Butter Fried Veal Sweetbreads and Sautéed Escargots

Over Creamy Pommes Purée, Crisp Red Onion Strings, Sauce Perigord

- **\$17.00**

Tuna & Salmon Tartare

In the Style of the Côte d'Azur, Flash Fried Shaved Fennel, Parsley Oil

- **\$16.00**

A Classic Presentation of Country Pâté

Squab Liver Mousse & Dried Sausage, Traditional Garnish

NEXT

Soup & Salad Selections

- **\$12.00**

Spring Pea Soup

English Pea Flan

- **\$12.00**

Chilled Terrine

Grilled & Roasted Vegetables, Candied Pecans and Grilled Asian Pear

- **\$13.00**

Salade Lyonnaise

Frisée, Bacon Lardons, Medium Poached Egg, Croutons, Mustard Vinaigrette

- **\$13.00**

Mixed Greens

Pickled Baby Beets, Pomegranate-Absinthe Vinaigrette, Puffed Wild Rice & Wild French Strawberries.

SIDE DISHES

- **\$9.00**

Potatoes

Creamy Whipped Mashed Potatoes

- **\$9.00**

Sauteed Potato Gnocchi

- **\$8.00**

Fingerling Potatoes

Lyonnaise Style

- **\$9.00**

Moroccan Couscous

Pickled Figs, Pistachios & Pine Nuts

- **\$9.00**

Vegetable Side

This Evening's Seasonal Offerings

AND NOW

Main Courses Selections

- **\$34.00**

Filet of Wild Alaskan Halibut

Grilled Asparagus & Casoulette Provençal, Beurre Rouge

- **\$30.00**

Sauteed Wild Scottish Salmon

Roasted Root Vegetables, Peruvian Potato, Tarragon Mustard Sauce.

- **\$30.00**

Whole Roasted Semi bonles Cornish Hen

Petit Pois, Sweet Carrot Puree, Rosti Potato

- **\$31.00**

Roast Saddle & Leg of Rabbit

Stone Ground Mustard, Sage Butter Gnocchi, Sauteed Red Chard.

- **\$32.00**

Lamb Shank

Slowly Braised, Moroccan Style, Over Couscous with Candied Figs, Toasted Pine Nuts & Pistachios

- **\$33.00**

Chimichurri Marinated Hanger Steak

Morels a la Creme, Fingerling Potatoes Lyonnaise Style

- **\$30.00**

Crispy Roast Duck a l'Orange Tres Classique

With Wild Rice Pilaf and Candied Orange Zest, Brussels Sprouts Leaves in Brown Butter.

House Made Pasta

This Evening's Preparation.

- **\$29.00**

This Evenings Seasonal Vegetarian Entrée Preparation

FINALLY

- **\$1.75**

Grand Marnier Chocolate Truffles

- **\$12.00**

Mango Cheesecake

Tropical Fruit Compote, Coconut Bavarois

- **\$12.00**

Hot Frangelico Soufflé

Toasted Hazelnuts and Frangelico Cream

- **\$11.00**

Nouveau Grand Marnier Crème Brulée

Citron Sablé, Blood Orange Cremé

- **\$12.00**

Hot Fallen Chocolate Soufflé

Butterscotch Gelato

- **\$12.00**

Chocolate Dacquoise

Crème Anglaise

- **\$11.00**

Meyer Lemon Curd Financier

Caramel & Apple Coulis

- **\$16.00**

A Generous Selection of Artisan Cheeses