PRIX FIXE

Canapes
chef's daily selection

Baguette
cultured butter
(+5 for beurre de baratte)

- FIRST -

Salade de Fines Herbes
butter lettuce, goddess dressing, red onion, radish

Tuna Tartare*
basil aioli, ratatouille

Chilled Lobster
lemon oil, tarragon, fried saltines
(+20 supplement)

Frisee aux Lardons
lardon, sherry vinaigrette, brioche, poached egg

Soupe a l'Oignon
beef broth, emmentaler, gruyere, baguette

Foie Gras Terrine
genoise, apple, almond, creme fraiche
(+20 supplement)

- MAIN -

Boeuf Bourguignon
red wine braised beef, matignon, pomme de terre au chevre

Gnocchi a la Parisienne
honeynut squash, brown butter, pomegranate molasses

Trout aux Lentilles
braised fennel, red wine citrus jus, lemon

Poulet Roti
porcini pain perdu, black trumpet, miatake, mushroom jus gras

Chateaubriand du Porc
bacon, red wine braised cabbage, turnips, horseradish jus

8 oz Bavette Steak*
beef tallow frites, choice of sauce
(+20 supplement for filet mignon)

- DESSERT -

Paris Brest
crispy choux, hazelnut praline, praline cream, caramel, toasted hazelnuts

Vanilla Creme Brulee Tart
earl gray chantilly, calamansi orange curd

Croustillant Chocolate Cremeux
crispy gavotte, creamy milk chocolate, dark chocolate cremeux,
smoked vanilla bean ice cream

- 80 -

Wine Pairings 55/95

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.