

APPETIZERS

Salad of Roasted and Grilled Spring Onions

Goat Cheese and Banyuls Dressing 10.

Salad of Green Asparagus

Viande de Grisons,
Dill and Creme Fraiche Emulsion 12.

Local Baby Greens

Champagne-Verjus Vinaigrette 7.

Salsify and Chicken Bouillion

Marjoram Dumplings 8.

Roasted Sea Scallops

Oyster Mushrooms and Black Truffles 18.

Tuna "Cru"

Caperberries, Shaved Fennel and Olive Oil 12.

Salad of Maine Lobster

Fennel, Carrots and Mushrooms
à la Grècque 15.

Half Dozen Oysters

Champagne Mignonette 15.

Terrine of Beef Shank, Foie Gras and Veal Feet

Grilled Leeks and Banyuls 12.

Foie Gras Torchon

Pomegranate Essence, Toasted Walnuts and Sage 16.

Sauteed Foie Gras

Rhubarb Compote and Pickled Pearl Onions 17.

Roasted Sweetbreads

Peashoots, Verjus, Grapes and Thyme 12.

Flan of English Peas

Morel Mushrooms and Jambon de Bayonne 12.

MAIN COURSES

Skate Grenobloise

Wilted Spinach and Yukon Gold Potatoes 22.

Braised Halibut

Spring Vegetables and Bouillabaisse Sauce 29.

Sauteed Grouper

Braised Endive, Jerusalem Artichokes
and Herb Broth 26.

Roasted Cod

Linguica Sausage, Mustard Greens
and Manilla Clam Emulsion 25.

Lightly Cured and Roasted Salmon

Sorrel, Foie Gras, Trout
and Spring Peas 27.

Maine Lobster Pot au Feu

Aromatic White Lobster Broth
and Caviar Toast 29.

Selection of Spring Vegetables

Sweet Pea Custard and Truffle-Mushroom Vinaigrette 19.

Confit and Herbed Saddle of Rabbit

with Spaetzle and Lardons 29.

Roast Chicken

Potato-Speck Tart, Salsify and Sage 23.

Roasted Loin of Lamb

Fava Beans, Lemon-Sage Pistou
and Boulangere Potatoes 28.

Braised Short Ribs

Crispy Potato, Carrot Puree
and Horseradish Creme Fraiche 26.

Prime Aged Rib of Beef for Two

Potato-Fennel Gratin, Swiss Chard and
Shallot-Red Wine Sauce 68.

Executive Chef Kerry Heffernan