



MENU PRESTIGE

AMUSE BOUCHE *POTATO AND LEEKS TWO WAYS*

KING CRAB LEG AND OSETRA CAVIAR *ENDIVE AND CUCUMBER SALAD
WITH CORIANDER FLOWERS AND CITRON DRESSING*

NEW ZEALAND LANGOUSTINES *IN A DELICATE SHELLFISH BISQUE AND
TRUFFLE SABAYON*

SHIRRED FARM EGG *HOUSEMADE CHORIZO AND SALT COD SPUMA*

ROAST DUCK FOIE GRAS *WITH WINTER CORN AND YUZU GINGER SCENTED
POPCORN*

BRITTANY COAST JOHN DORY *BLOOMSDALE SPINACH, SUNCHOKES, AND
PORCINIS WITH A COTE DU RHONE REDUCTION*

BREAST OF SCOTTISH PHEASANT *BUTTERED CABBAGE, TRUFFLED
CELERIAC AND NATURAL JUS*

RIBEYE OF AMERICAN WAGYU BEEF *CARAMELIZED SALSIFY AND BONE
MARROW JUS*

BRIE DE NANGIS *RYE GATEAU BRETON, SMOKED OLIVE OIL AND ROASTED
EGGPLANT*

MOLASSES BEIGNET *ALPACO GANACHE, PRUNE AND ARMAGNAC SORBET*

CRANBERRY CHERRY CRÈME *VANILLA CHAMONIX CAKE, AMERENA CHERRY
"FLUFF", MORELLO CHERRY CRANBERRY SHERBET*

TAINORI TORCHON *COCONUT MILK JAM, PANDAN CHANTILLY CREAM,
GUANAJA SORBET*

PETIT FOURS *COFFEE OR TEA*

*TASTING MENU - ONE HUNDRED SIXTY FIVE
SOMMELIER WINE SELECTIONS - NINETY FIVE*

FULL TABLE PARTICIPATION ENCOURAGED

TO BEGIN

CRUDO OF DIVER SCALLOP AND OSSETRA CAVIAR <i>HARICOT VERTS AND HAZELNUTS WITH A MEYER LEMON CREAM</i>	32
BLACK TRUFFLE AND SHALLOT TARTE <i>TENDER WINTER GREENS WITH AGED XERES VINEGAR AND SMOKED LARDONS</i>	26
MAPLE AND CITRUS GLAZED SABLEFISH <i>SALAD OF PICKLED DAIKON AND WATERMELON RADISH WITH A LIGHT NAVET PUREE</i>	23
NEW ZEALAND LANGOUSTINES <i>IN A DELICATE SHELLFISH BISQUE AND TRUFFLE SABAYON</i>	28
ROAST DUCK FOIE GRAS <i>WINTER CORN WITH YUZU AND GINGER SCENTED POPCORN</i>	28
AGNOLOTTI OF SCOTTISH PHEASANT <i>CARAMELIZED SALSIFY, WITH LACCINATO KALE AND GRANA PADANO</i>	24

TO FOLLOW

TORCHON OF DOVER SOLE <i>YOUNG LEEKS AND FENNEL WITH A GINGER COCONUT ROYAL, AND A LEMONGRASS EMULSION</i>	49
BUTTER POACHED MAINE LOBSTER <i>WARM WINTER SPICES, CRYSTALIZED SAVOY CABBAGE, AND PIED DE MOUTON MUSHROOMS WITH A CHATEAU CHALON SAUCE</i>	48
BRITTANY COAST JOHN DORY <i>COMPRESSED BLOOMSDALE SPINACH, A RAGOUT OF SUNCHOKES, CRONES AND PRESERVED PORCINIS WITH A COTE DU RHONE REDUCTION</i>	46
FOUR STORY HILLS FARM VEAL <i>ROAST FILET, BRAISED CHEEK AND SWEETBREAD WITH ARTICHOKE "EN BARIGOULE"</i>	47
RIBEYE OF AMERICAN WAGYU BEEF <i>FLAVORS OF BÉARNAISE, WITH CRISP SHALLOTS, POTATO PUREE AND FRESH HORSERADISH</i>	60
LOIN OF RED FALLOW DEER <i>CARAMELIZED BRUSSELS SPROUTS, WITH PARSLEY ROOT, CHESTNUTS, RED CURRANTS AND A JUNIPER AIR</i>	48



S I X T E E N

CHEF'S TASTING MENU

AMUSE BOUCHE *POTATO AND LEEKS TWO WAYS*

KING CRAB LEG AND OSETRA CAVIAR

*ENDIVE AND CUCUMBER SALAD WITH CORIANDER
FLOWERS AND CITRON DRESSING*

NEW ZEALAND LANGOUSTINES

*IN A DELICATE SHELLFISH BISQUE AND TRUFFLE
SABAYON*



BRITTANY COAST JOHN DORY *BLOOMSDALE
SPINACH, SUNCHOKES, AND PORCINIS WITH A COTE
DU RHONE REDUCTION*

OR

LOIN OF RED FALLOW DEER *CARAMELIZED
BRUSSELS SPROUTS, WITH PARSLEY ROOT, CHESTNUTS,
RED CURRANTS AND A JUNIPER AIR*



BRIE DE NANGIS RYE *GATEAU BRETON, SMOKED
OLIVE OIL AND ROASTED EGGPLANT*

MANJARI MINT POT DE CRÈME *RUM
CHANTILLY, PASSION FRUIT CUSTARD*

CARAMELIZED BANANA *COFFEE CARAMEL,
PINE NUT TURRON, TONKA BEAN ICE CREAM*

PETIT FOURS *COFFEE OR TEA*

*TASTING MENU - ONE HUNDRED FIFTEEN
SOMMELIER WINE SELECTIONS - FIFTY FIVE*

*EXECUTIVE CHEF THOMAS LENTS
FEBRUARY 16TH, 2012*