

SMALL PLATES

MILK & CEREAL

BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,
PUFFED RICE, WHITE ASPARAGUS, MUSHROOMS 14

SAVORY DUCK & FOIE GRAS TART

BLACK TRUFFLE, PISTACHIO, SAUCE ROANNE 19

ONION SOUP LYONNAISE

POACHED EGG, MADEIRA, GRUYÈRE & SOURDOUGH GRATIN 10

LARGE PLATES

RAINBOW TROUT MEUNIÈRE

BRAISED LENTILS, BRUSSELS SPROUT LEAVES,
LEMON BUTTER, HORSERADISH 22

SALMON IN WOVEN POTATO

CRISPY POTATO WRAPPED VERLASSO SALMON, SAUCE AU POIVRE,
CREAMED WATERCRESS, MAITAKE MUSHROOMS 25

BOUILLABAISSSE

SCALLOP, PRAWNS, MUSSELS, SAFFRON & PERNOD BROTH,
PIQUILLO PEPPER ROUILLE 26

HUBBARD SQUASH GNOCCHI

HAZELNUT BROWN BUTTER, FRESNO CHILE ESCABECHE,
TARENDAISE, SAGE 18

CHEF'S TASTING

ALLOW OUR CHEFS TO CREATE AN
EIGHT COURSE TASTING EXPERIENCE
\$85/PP

WINE PAIRING
\$55/PP

ALL GUESTS MUST PARTICIPATE
IN ORDER TO ENJOY OUR TASTING MENU

WINTER LETTUCES

CASTELFRANCO RADICCHIO, ARUGULA, KOHLRABI, PISTACHIOS,
MACOUN APPLES, CREAMY CHAMPAGNE VINAIGRETTE 13

MADAI CRUDO

CURED SNAPPER, CHAMPAGNE CREAM, BLACK OLIVE OIL,
POPPY SEED, CRISPY GINGER 16

PETITE LOBSTER QUENELLES

BUTTER POACHED LOBSTER, TARRAGON,
CREAMY LOBSTER BISQUE, PINK PEPPERCORNS 24

COQ À LA BIÈRE

CRISPY CHICKEN BREAST, PORTER BRAISED CHICKEN LEG,
POMMES PURÉE, CHANTERELLE & SMOKED BACON JUS 23

ROASTED LAMB CHOPS

CHARRED RADICCHIO, FAIRYTALE EGGPLANT ESCABECHE,
CARDAMOM LABNEH, CURRIED LAMB JUS 29

TOURNEDOS PHILADELPHIA

PRIME BEEF TENDERLOIN, BUTTER TOASTED SOURDOUGH,
ARUGULA PISTOU, FONDUE SAVOYARDE, BRAISED SHALLOTS 30

DESSERTS

ST. HONORÉ

SALTED CARAMEL TART, MAPLE MARSHMALLOW,
CANDIED PEANUTS 10

BROWN BUTTER CHOUX PUFF

ROASTED PUMPKIN CHEESECAKE, HIBISCUS & HONEY GEL 10

PISTACHIO MARJOLAINE

PISTACHIO SPONGE, RASPBERRY BEET JAM,
BLUE CHEESE MOUSSE 9