

Ocean

SPRING 2018 / APPETIZERS

Lobster Thermidor

Globe Artichokes, Trumpet Royale, English Mustard Cream, Sea Asparagus,
Parmigiano Gratin

18

Beet Root

Salt Roasted Red Beets, Pickled Golden, Watercress Salad, Chèvre Mousse,
Spiced Walnuts

13

Foie Gras

Seared Duck Foie Gras, Wild Mushroom Fricassée, Parmesan Tart, Wild Leeks,
Pickled Fiddleheads

17

Sea Scallops

Day Boat Sea Scallops, Hazelnut Crust, Celery Root Purée, Baby Kale Crisps,
Blood Orange Agro-Dolce

16

Crab Velouté

Peekytoe Crab, Lemongrass Scented Bisque, Beech Mushroom, Grilled Asparagus,
Carrot Ginger Purée

14

Field Leaves

Native Greens, Lavender Honey-Lime Vinaigrette, Sea Salt Praline, Flower Petals,
Marcona Almonds

12

Burgundy Escargots

Roasted Snails in their Shells, Parsley Butter, Black Garlic Purée, Walnut Crumbs,
Forest Mushroom

13



SPRING 2018 / ENTREES

Beef Steak

Prime Colorado Sirloin, Porcini Agnolotti, Vegetable Jardinière, Périgord Black Truffle,
Madeira Sauce

35

Lobster

Butter Poached Lobster, Red Beet Potato Gnocchi, Horseradish Cream, Pickled Pears,
Sage Roasted Vegetables

42

Duck Magret

Moultard Duck Breast, Juniper Braised Duck Leg "Parmentier", Baby Spring Vegetables,
Juniper Scented Jus

34

Swordfish

Sicilian Pistachio Crust, Smoked Eggplant, Provençal Vegetable, Sweet Onion Cream,
Olive Tapenade

33

Lamb Duo

Australian Loin, Olive Braised Osso Buco, Parisian Vegetables, Chèvre Polenta Galette,
Tarragon Jus

35

Monkfish Bouillabaisse

Paprika Smoked Loin, Saffron Pernod Scented Broth, Wild Prawns, Confied Fennel,
Bell Pepper Aioli

32

Chicken "Coq-Au-Vin"

Roasted Chicken Suprême, Wild Mushroom Filling, Smoked Bacon, Anna Potato,
Cabernet Wine Sauce

30