

# A LA CARTE

Appetizers

## FRUITS DE MER\*

\$52 · Mussels Kerlouns, Shimeji Mushrooms, Coconut, Madras Curry, Mint.  
Ceviche of Langoustine, Papaya, Passion Fruit, Ruby Grapefruit,  
Fennel, Seabeans, Tapioca Yuzu Glass.  
Oyster Ice Cream, Shellfish Velouté, Roasted Banana Croquette, Cilantro.

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## HUDSON VALLEY FOIE GRAS

\$56 · Poached Foie Gras, Raspberry Bigarade, Poached Rhubarb, Almond Crust.  
Potato Gnocchi, Smoked Duck, Duck Jus, Spinach Velouté,  
Burgundy Spinach, Shaved Foie Gras.  
Corn Velouté, Foie Gras Ice Cream, Aged Balsamic, Sylvetta Arugula, Petite Roasted Corn.

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## CAVIAR\*

Seaweeds Gelée, Beef Tartare, Spanish Tuna Tartare.  
Crème Fraîche, Horseradish, Fines Herbs.  
Ossetra Caviar \$310 · Kaluga Caviar \$125

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# MAIN COURSE

## THE SEA / LA MER

### JOHN DORY

\$68 · John Dory Basted with Espelette, Caramelized Salsify, Lemon Balm Beurre Blanc, Chanterelle.  
White Bean Velouté with Champagne.  
Prawn Sautéed with Terre de Sienne, Grilled Zucchini Carpaccio, Parmesan Croquette.

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### DOVER SOLE

\$90 · Whole Cooked Muniere, Tomato Jam, Sauternes.  
Ravioli with Ricotta, Shiso, Lemon Paste, Romesco.  
Haricot Vert, Fines Herbs, Sesame Seed.

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### ORAKING SALMON

\$62 · Salmon Poached in Chablis Broth, Slow Simmered Onions with Green Curry, Braised Carrots.  
Lebanese Taboule, Squid.  
Potato Purée with Lemon Confit.

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# THE EARTH / LA TERRE

## DUCK\*

\$72 · Sliced & Coated with Black Currant & Chocolate, Fig Marmalade, Parsnip Purée.  
Wild Mushroom Casserole, Fennel Seed Crust.  
Potatoes Gaufrette, Turmeric.

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## LAMB\*

\$74 · Loin of Lamb Roasted with Marjoram, Apple Purée, Baby Artichokes with Mint.  
Ratatouille, Manchego Flan.  
Polenta with Pumpkin.

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# STEAKS\*

All meats garnished with Eggplant Caviar with Black Olives, Fragmented Cherry Tomatoes, Opal Basil, Pickled Onions, Smoked Mozzarella Ravioli, Tomato Fondue with Pastis.

Choice of Sauce:

Champs Elysees | Bordelaise | Horseradish with Crème Fraiche and Fines  
Add Lobster Tail Supplemental +35

## USDA PRIME BEEF, NEBRASKA, 12OZ, STRIPLOIN

\$75

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## USDA PRIME BEEF, NEBRASKA, 14OZ RIB EYE

\$81

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## AMERICAN WAGYU, LINDSAY FARM, OREGON, 6.5OZ FILET MIGNON

\$94

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## SIDE DISHES

### FALL SALAD

\$10

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### STEAMED VEGETABLES

\$10

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### RISOTTO WITH ZUCCHINI AND MINT

\$12

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### ROASTED GARLIC POTATO PURÉE

\$11

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