

STARTERS

Cauliflower-Almond Miso Soup with Wild Mushroom, Lily Flower & Ebi Chili \$15

“Barbacoa” Prime Beef Miniature Tacos with Spicy Radish Relish & Manchego Cheese \$17.50

Organic Kale-Butterkin Squash Salad with Shaved Fennel, White Anchovy & Toasted Pumpkin Seeds in an Ice Wine Vinaigrette \$17

European Whole Leaf Caesar Salad with Bacon, Romaine, Belgian Endive, Radicchio And a Parmigiano Reggiano Crisp \$16.75

Warm Almond Crusted French Soft-Ripened Goat’s Cheese Salad
With Pickled Plums dressed in a Cranberry Citronette \$17.50

Classic Foie Gras Terrine with Maître D’ hôtel Butter and Toasted Brioche \$18.50

Pan-Roasted Sea Scallops with Wild Mushrooms, Baby Spinach, Sesame Pearls & Chestnut Coulis in a Smoked Bacon-Maple Dashi \$18

MAIN COURSES

Pan-Roasted Fresh Filet of Atlantic Salmon on Apple Buttered Farro, Brussel Sprout Purée, Asparagus & Kale-Walnut Pesto \$37.50

USDA Prime 12 oz New York Strip Steak
With Sesame Glazed Shrimp on Housemade “XO” Jasmine Rice & Chili Crisp Greens.
Finished with a Sichuan Peppercorn Sauce \$48

Cornish Hen “Au Riesling” with Smoked Bacon, Wild Mushrooms, Pearl Onions, Fingerling Potatoes & Haricots Verts in a Rich Riesling Sauce \$36

Grilled Filet of ‘Angus’ Beef Tenderloin on Roasted Cauliflower, Sea Asparagus & Pommés Purée with Escargots Bourguignonne Ragu finished with Herbed-Chestnut Butter \$49

Fresh Australian Lamb Rack on Crunchy Mustard Cauliflower “Boulangère”, Oyster Mushrooms, Haricots Verts, Sweet Garlic Sauce & Beet Relish \$49

Filet of Whole-Roasted Dover Sole “Grenobloise” on Butterkin Squash Mousse, Sea Asparagus, Shaved Fennel, Grapefruit Coulis & Seabuckthorn-Hazelnut Beurre Noisette \$49

Grilled Venison Striploin “Rossini” on Toasted Truffled Brioche with Seared Foie Gras, Wild Mushrooms, Warm Baby Spinach & a Fig Madeira Sauce \$49

Roasted Butterkin Squash Risotto with Rabbit Confit & Leeks.
Topped with Vin Cotto & Foie Gras Crudo \$35