



In 2006, Chef began his career in France, at the bistro La Tupina in Bordeaux. Today Present Company offers a tribute menu to some of the iconic dishes that inspired him. We are proud to announce the beginning of our late winter menu, classic French bistro cuisine

Allez la bonne cuisine!



### Prix Fixe

#### Tuesday-Thursday

3 courses for \$49  
additional course for \$13

#### Friday-Saturday

3 courses for \$59  
additional course for \$13

#### Chef's Tasting Menu

##### Tuesday-Saturday

5 courses for \$86  
with beverage pairings \$126

**A la Carte Menu Available**

### A Commencer

**French Onion Soup**, caramelized red onions, sweet miso bone broth, cheesy buckwheat croutons

**Tartare of Root Vegetables**, poached pears and marinated apples, sauce remoulade

**Salad Maison**, crunchy mixed kale, chicory, chèvre, pine nut streusel

**Berkshire Pork Paté**, sicilian pistachio, sun choke mustard, shaved baguette

### Deuxieme

**Poached Atlantic Halibut**, carrot and lemongrass nage, julienne of breakfast radish

**Maine Lobster and Peekytoe Crab Mitonnée**, carnaroli rice, shaved parmesan, crispy brussels sprouts

**Hudson Valley Foie Gras and Braised Fig Ravioli**, celery root fondant, sweet and sour duck jus

**Bouillabaisse**, braised monkfish tail, shrimp and bangs island mussels, tomato saffron broth, fried capers and olives, candied fennel

### Troisieme

**Confit of Lamb Shoulder Navarin**, glazed baby vegetables, charred broccoli farotto

**Entrecôte of Beef**, grilled ribeye, bone marrow dressing, potato savoyard

**Hen au Vin**, burgundy red wine marinated guinea hen, slow roasted breast, smoked bacon lardons, pickled pearl onion and mushroom ragú

### Dessert

**Beignets**, mixed berry confiture | 9

**Manjari Chocolate Coulant**, speculoos cookie crumb, crème brulee ice cream | 9

**Passion Fruit Tart**, brown butter crust, sauce anglaise | 9

**Selection of Sorbet or Ice Cream Maison** | 5

Chef/Owner | Jeffery Lizotte

Sous Chef | Ethan Czarneski | Dining Room Manager | Scott Reynolds

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness