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 lardonnes, pickled pearl onion and mushroom ragù

Dessert

Beignets, mixed berry confiture | 9
Manjari Chocolate Coulant, speculoos cookie crumb, crème brulée ice cream | 9
Passion Fruit Tart, brown butter crust, sauce anglaise | 9
Selection of Sorbet or Ice Cream Maison | 5