



dinner menu

HORS D'OEUVRES

CHOICE OF 3.....12 / CHOICE OF 5.....16

- Roasted beets, goat cheese & hazelnuts
- Cauliflower florets, American caviar
- Organic barley & wild mushrooms
- Egg mayo
- Daurade tartare
- Smoked herring, fingerling potato salad
- Cod brandade
- Beef short rib parmentier
- Rillettes
- Crispy pied de cochon, tartar sauce



Executive Chef Philippe Bertineau

APPETIZERS

- coast oysters on half shell..... half dozen..... 18
monette sauce
- argots, garlic & parsley butter..... half dozen. 12... dozen. 22
- n soup gratinée..... 13
- ntry salad..... 14
e, lardons, poached egg, croûtons
- he lobster salad..... 24
y root/apple rémoulade, herbs, lemon & olive oil dressing



- Twice baked upside-down Comté cheese soufflé.....
- Seasonal root vegetable cookpot.....
- Tarte flambée.....
- Paté en croûte.....
Lucien Tendret's recipe since 1892
- Duck foie gras terrine.....
pearl onions & orange chutney, toasted Parisienne brio
- Charcuterie & pâtés selection.....
cornichons & Dijon mustard

ESSENTIALS

- Quenelles de brochet, Nantua sauce.....
- Cassoulet, traditional recipe.....

CLASSIC OF THE MONTH

- Ris de veau braisé à la Crécy, veal sweetbreads, chanterelles, carrots.....

MAIN COURSES

- nic Scottish salmon..... 27
cooked endive & orange
- med loup de mer..... 30
el, sweet onions, Meyer lemon & lavender
- ed day boat scallops..... 32
néed Manilla clams, potatoes, leeks
- striped bass Choisy..... 34
ed romaine, pomme fondant

- Duck breast.....
Savoy cabbage, apples, duck jus
- Roast organic chicken for two, garlic cloves, pommes frites.....
- Hand-chopped prime beef tartare, watercress salad.....
- Hanger steak frites, Bordelaise sauce.....
- Filet mignon aux poivres, peppercorn sauce.....
- Foie de veau.....