

Second Seating- 5 Course Menu

\$89 per person

other beverages, tax, and gratuity not included



Amuse du Chef

Or

Oscietra Caviar avec ses Garnitures Classic (Additional \$52.00)

Black River Oscietra Caviar with Classic Garnishes



Choice of

Timbale de Crabe Chaude au Beurre Fumé

Warm Lump Crabmeat Mousse with a Smoked Butter Sauce

Carpaccio de Filet Mignon à l'Huile de Truffe

Sliced Carpaccio of Beef, Garnished with Arugula, Capers, Truffle Oil & Sea Salt

Tarte à la Tomate et au Fromage

Warm Tomato Tart with Boursin and Goat Cheese Topped with a Lemon Herb Sauce



Salade du Jour

Chef's Creation of the Day



Choice of

Poitrine de Canette au Poivre vert et Cassis

Crispy Duck Breast with a Green Peppercorn and Red Currant Demi-Glace Sauce

Filet de Bœuf "en Tranche" avec une sauce au Raifort et au Porto

Sliced Filet of Beef with a Horseradish and Port Wine Sauce

Cabillaud Rôti à la Crème de Moules

Roasted Cod with a Mussel cream sauce

"Pates" Zucchini aux Champignons, Tomates, Pommes de Terre,

Parmesan, et l'Huile de Truffe

Thin Strands of Zucchini "pasta" with Wild mushrooms, Heirloom tomatoes, Fingerling potatoes with Parmesan cheese and Truffle oil broth

Sole de Douvres (Additional \$12.00)

Sauteed Dover Sole with a Chive Beurre Blanc



Choice of

Grand Marnier Soufflé

Sorbet du Jour

Chocolate Pot de Crème

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.