

*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* (Supplement of \$52.00 per person)

Black River Oscietra Caviar with Classic Garnishes



Choice of

*Escargot St. Tropez*

Escargot with Brown Butter Sauce, White Wine, Oven Roasted Tomatoes, Garlic, Olive Oil

*Mousse Chaude au Fromage Bleu*

Warm Blue Cheese Mousse, Balsamic Beurre Blanc with Shiitake Mushrooms

*Steak Tartare*

Classic Steak Tartare with Raw Filet Mignon, Capers, Shallots and Pumpernickel Points



*Salade du Jour*

Chef's Creation of the Day



Choice of

*Coquille Saint. Jacques "L'automne"*

Seared Scallops Served Over a Brown Butter Celериac Puree, with an Apple and Fennel Sauce

*Filet de Bœuf "en Tranche", Sauce Bordelaise*

Sliced Filet of Beef with a Classic Red Wine Demi-glace Sauce

*Canard au Poivre, Navet et petite Carrots*

Duck Breast with Peppercorns, Pomegranate Gastrique, served with Turnips and Carrots

*"Fetuccine" Courge Jaune, Sauce aux Chou-fleur aux Truffe*

Yellow Squash "Fettuccine" with Artichokes, Peppers, in a Cauliflower and Truffle Cream Sauce

*Sole de Douvres* (Supplement of \$12.00 per person)

Sauteed Dover Sole with a Chive Beurre Blanc



Choice of

*Grand Marnier Soufflé*

*Sorbet du Jour*

*Crêpe au Chocolat*

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