

## SOUP + SALAD

## LOBSTER BISQUE \$8

**BELGIUM ENDIVE \$11** WALNUTS, DATES, APPLES, GORGONZOLA, LEMON DIJON VINAIGRETTE

ARUGULA \$11 FIG, GOAT CHEESE CROQUETTE, PROSCIUTTO, PICKLED SHALLOTS, WALNUT VINAIGRETTE

### **STARTERS**

BAKED BRIE \$12 ROSEMARY CARAMEL, CANDIED WALNUTS, GRAND MARNIER FLAMBÉED APPLES

BURRATA \$11 FIGS, PROSCIUTTO, HEIRLOOM TOMATOES, WHITE BALSAMIC REDUCTION

**TUNA TATAKI \$13** TOASTED SESAME, SOY HONEY, GRAPEFRUIT, PICKLED RED ONION, CUCUMBER SEAWEED SALAD, FRIED GARLIC

ESCARGOT VOL AU VENT \$10 TOMATOES, OLIVES, CAPERS AND BEURRE BLANC IN PUFF PASTRY

FROGS LEGS PROVENCALE \$12 SHALLOTS, OLIVES, HERBS

MUSSELS FRITES \$12 GORGONZOLA CREAM SAUCE + TRUFFLE FRIES

#### <u>ENTREES</u>

STUFFED CHICKEN \$20 GOAT CHEESE, FIG PRESERVES + CARAMELIZED ONIONS WITH POTATOES MOUSSELINE AND HARICOT VERTS

PAPPARDELLE \$18 WILD MUSHROOMS, GOAT CHEESE, ARUGULA, CREAMED LEEK SAUCE, TOASTED PINE NUTS

**GRILLED BEEF TENDERLOIN \$32** SWEET POTATO FONDANT, CHERRY DEMI, ROASTED VEGETABLES

BOUILLABAISE \$32 MUSSELS, SHRIMP, SCALLOPS, AND WHITE FISH IN A SAFFRON FENNEL BROTH

JUMBO LUMP CRAB CAKES \$24 SAGE FARRO RISOTTO + SAUTÉED KALE

ALMOND ENCRUSTED LAMB \$28 SWEET POTATO FONDANT, LENTIL PILAF, SHERRY FIG REDUCTION

# PRE-FIXE MENU \*INCLUDES GLASS OF CHAMPAGNE OR KIR ROYALE

# FIRST COURSE

# LOBSTER BISQUE

**BELGIUM ENDIVE** WALNUTS, DATES, APPLES, GORGONZOLA, LEMON DIJON VINAIGRETTE

BURRATA FIGS, PROSCIUTTO, HEIRLOOM TOMATOES, WHITE BALSAMIC REDUCTION

**TUNA TATAKI** TOASTED SESAME, SOY HONEY, GRAPEFRUIT, PICKLED RED ONION, CUCUMBER SEAWEED SALAD, FRIED GARLIC

MUSSELS FRITES GORGONZOLA CREAM SAUCE + TRUFFLE FRIES

SECOND COURSE

STUFFED CHICKEN

GOAT CHEESE, FIG PRESERVES + CARAMELIZED ONIONS WITH POTATOES MOUSSELINE AND HARICOT VERTS

# **GRILLED BEEF TENDERLOIN**

SWEET POTATO FONDANT, CHERRY DEMI, ROASTED VEGETABLES

BOUILLABAISE MUSSELS, SHRIMP, SCALLOPS, AND WHITE FISH IN SAFFRON FENNEL BROTH

> JUMBO LUMP CRAB CAKES SAGE FARRO RISOTTO + SAUTÉED KALE

> > THIRD COURSE

MACARONS

CHOCOLATE MOUSSE

\$50 PER PERSON + TAX