

SEPTEMBER 11.12

dinner menu

ENTRÉES

appetizers

PALOURDES | \$18

steamed clams in tomato-white wine broth with onion, celery and garlic. served with toasted baguettes.

CONFIT DE CANARD | \$21

housemade ravioli filled with duck confit and lemon ricotta, finished with a garlic butter sauce.

DESSERT

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CRÈME BRÛLÉE | \$15

creamy lemon custard topped with caramelized sugar and fresh strawberries.

PLATS

main course

POITRINE DE PORC | \$54

braised pork belly and pork belly meatballs served with fondant potatoes and fire-roasted mushrooms, finished with parmesan fondue and crispy parmesan.

MAIGRE | \$59

blackened corvina served with a sweet potato purée, charred broccolini and sautéed swiss chard, finished with an apple cider vinaigrette and toasted pecans.

CARRÉ D'AGNEAU | \$65

herb crusted new zealand rack of lamb served over tabbouleh couscous salad with fresh herbs, cucumbers and tomatoes.

each main course is served with a spinach salad : honeycrisp apples, dried cranberries, goat cheese, roasted pumpkin seeds and pepper jelly vinaigrette.

CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and crème fraîche.

OSETRA 28G* | \$200

SIBERIAN 28G* | \$140

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