

APRIL 17.18

dinner menu

ENTRÉES

appetizers

CACIO E PEPE | \$16

creamy arborio rice with pecorino romano and fresh cracked pepper.

SALADE AU STEAK | \$28

seared and chilled wagyu ny strip tossed with fresh herb marinated tomatoes, cucumbers and red onion.

DESSERT

dessert

SHORTCAKE AUX FRAISES | \$15

buttery biscuit cake served with macerated strawberries, whipped cream and strawberry-basil syrup.

PLATS

main course

VIVANEAU ROUGE | \$64

pan seared red snapper with a roasted tomato butter sauce, served over creamy gayla's grits, sauteed yellow squash, eggplant and red bell peppers.

BŒUF MATURÉ À SEC | \$85

grilled dry aged ribeye topped with bone marrow butter, served with crispy smashed marble potatoes and grilled jumbo asparagus.

CAILLE SAUTÉE | \$45

blackened quail topped with a garlic gruyere fondue, served over bacon roasted brussels sprouts and turnips.

each main course is served with a caesar salad : little gem lettuce heads, parmigiano reggiano, garlicky bread crumbs and creamy lemon caesar dressing.

CAVIAR SERVICE OSETRA 28G* \$200 | AMBER KALUGA 28G* \$140

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

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