

MARCH 24.25

dinner menu

ENTRÉES

appetizers

PLATEAU À FROMAGE | \$24
local cheese plate served with pears, grapes, candied pecans, honey and ciabatta crostinis.

BEIGNETS DE CRABE | \$26
crispy king crab fritters with onion, grilled corn, tarragon, and green goddess dressing.

DESSERT

dessert

RIZ AU LAIT | \$15
warm spiced rice pudding inside brown sugar shortbread pastry, topped with coconut foam and saffron-mango icecream.

PLATS

main course

FLÉTAN POIREAU-CITRONNELLE | \$48
leek and lemongrass poached halibut, served with artichoke hearts, asparagus tips, sautéed heirloom tomatoes and shiitake mushrooms.

BOEUF SOUS VIDE | \$58
prime new york strip topped with herbed-bone marrow compound butter, served with fingerling potatoes and brussel sprout-pancetta sauté.

CAILLES GRILLÉES | \$40
grilled quail breasts with raspberry-red wine reduction, served with romano-sage polenta and sautéed swiss chard.

each main course is served with a pea shoot and watercress salad: cured egg yolk, daikon radish, heirloom tomato, fried prosciutto and buttermilk dressing.