

EVENING MENU



APPETIZERS

SALMON GRAVLAX	17\$
<i>Blinis with full-flavored mascarpone and sprouts and sunflower salad</i>	
BEEF CARPACCIO	20\$
<i>Fig vinaigrette, marinated mushrooms, pine nuts, and parmesan shavings</i>	
PAN-SEARED FOIE GRAS WITH CALVADOS	25\$
<i>Brioche bread, caramelized apples</i>	
PAN-SEARED SHRIMP	30\$
<i>4 shrimp (6/8), sautéed with garlic scapes, sambal, and lemon juice, served with house-made cocktail sauce and grilled lemon</i>	

MAIN COURSES

CORNISH HEN	37\$
<i>Wild mushroom sauce, sweet potato aligot, seasonal vegetables</i>	
FISH OF THE DAY	MARKET PRICE
DUCK BREAST	37\$
<i>Red wine sauce, mashed potatoes and leeks, seasonal vegetables</i>	
RISOTTO	42\$
<i>Duck confit, wild mushrooms, and asparagus.</i>	
FILET MIGNON (8 OZ)	57\$
<i>Forest mushroom sauce, dauphinoise potatoes, seasonal vegetables</i>	
CHÂTEAU MIGNON (8 OZ) WITH TRUFFLE AROMA	82\$
<i>Served on a grilled Portobello mushroom, garnished with a slice of pan-seared foie gras, with sage sauce, dauphinoise potatoes, and seasonal vegetables</i>	
RACK OF LAMB	90\$
<i>Sage sauce, mashed potatoes and leeks, seasonal vegetables</i>	

EXTRAS

EXTRA SAUCE	\$4
<i>Choice of sauce: Wild mushroom sauce, sage sauce, red wine sauce</i>	
SAUTÉED MUSHROOMS WITH COGNAC	12\$
EXTRA 2 SHRIMPS	15\$

DESSERTS

À LA MODE	5\$
<i>extra ice cream</i>	
VANILLA ICE CREAM WITH MIXED BERRIES	8\$
SORBET	10\$
CRÈME BRÛLÉE OF THE DAY	12\$
BUMBLEBERRY CHEESECAKE	13\$
CARROT CAKE	13\$
CHOCOLATE FONDANT	13\$
<i>Mixed berry, salted caramel</i>	
LEMON TART	13\$

TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.