

STARTERS

Caramelized Onion and Roasted Squash Soup with Fennel, Sage and Pickled Mushroom,
Gruyère Crostini \$12

Pot of Lobster, Mussels, and Snow Crab with Yellow Thai Curry, Coconut Milk & Cilantro \$16

Heirloom Beet Salad with Δodonis Feta, Candied Ginger, Grapefruit-Pomegranate Foam
And Minted Mignonette \$15

European Whole Leaf Caesar Salad with Romaine, Belgian Endive, Radicchio
And a Crisp Parmigiano Reggiano Chip \$14

Warm Pecan Crusted French Soft-Ripened Goat's Cheese Salad with Cranberry-Beet Compote,
Baby Organic Lettuces and Lavender Honey-Orange Dressing \$15

Vodka Smoked Salmon on Chilled Fingerling and Haricots Verts Salad, with Red Onion Marmalade,
Smoked Pepper Crème Fraîche and Its Own Caviar \$16

Classic Foie Gras Terrine with Maître D' hôtel Butter and Toasted Brioche \$15

Parisian Gnocchi with Shredded Duck Confit, Wild Mushrooms, Tarragon
And Roasted Cauliflower Béchamel \$16

Pan-Roasted Esplette Dusted Sea Scallops with Date-Espresso Purée,
Smoked Bacon Marmalade, and Roasted Pear Beurre Blanc \$16

MAIN COURSES

Pan-Roasted 'Sumac' Crusted Fresh Filet of Atlantic Salmon with Roasted Spaghetti Squash,
Smoked Pepper Pommés Fondant, Hazelnut Rapini, and Sundried Fig-Orange Marmalade \$32

Filet of Whole-Roasted Dover Sole 'Grenobloise' with Lentils 'Du Puy,' Roasted Asparagus,
Parmentier Potatoes, and Grapefruit Beurre Noisette \$44

'Seafood Zarzuela'-A Spanish Seafood Stew Operetta, a Hazelnut, Romesco, Bacon, Sofrito
Mélange so festive it resembles a light hearted musical \$38

Grilled Filet of 'Angus' Beef Tenderloin with Wild Mushroom-Sundried Fig Ragoût, Chestnut Purée,
Haricots Verts, Sauce Madeira and Aged Gruyère Butter \$43

New York Strip Steak of 'AAA' Alberta Beef (12oz) with Robuchon Potatoes, Verjus Braised
Red Cabbage, Crispy Nigella Onion Ring, and Porto Peppercorn Sauce \$42

Herb Crusted Fresh Australian Lamb Rack with Roasted Heirloom Beets, Black Olive
Pommés Dauphine, Sweet Garlic Purée and Thyme-Rosemary Lamb Jus \$45

Roasted Coriander Crusted Brome Lake Duck Breast with Duck Confit-Walnut Baklava, Farro,
Spiced Date Purée and Sundried Cherry-Sage Duck Jus \$37