

DINNER



~ APPETIZERS ~

BRIE FRITTER

Fried Baby Spinach &
Red Currant Cumberland
\$18.50

FOIE GRAS TERRINE

Madeira Gelée, Toast Points
\$18.50

~ SALADS ~

ALMOND CRUSTED- GOAT CHEESE

On Organic Greens &
Pickled Plums Dressed in a
Cranberry Citronette \$17.50

CAESAR

With Romaine, Bacon and
Parmigiano Reggiano Crisp
\$15.75

THE "WALDORF"

On Roquefort Coulis with
Fuji Apples, Celery Hearts,
Grapes, Toasted Walnuts in a
Chestnut-Empire Cider
Vinaigrette
\$17.50

KALE-BUTTERKIN SQUASH SALAD

With Shaved Fennel,
White Anchovy &
Toasted Pumpkin Seeds in a
Ice Wine Vinaigrette
\$17

MAINS

~ PLATS PRINCIPAUX ~

LOBSTER SOUFFLÉ

French Brie, Asparagus, & Fine Herbs \$25.50

MUSHROOM SOUFFLÉ

Snow Goat Cheese, Spinach & Truffle Oil
\$23.50

BROCCOLI SOUFFLÉ

Confit Broccoli, Garlic, Pepperoncino & Lemon
\$22.50

J-BISTRO BURGER & FRITES

USDA Prime Striploin Burger
With Chili Con Carne & Aged Cheddar \$28

PAN ROASTED SALMON

On Apple Buttered Farro, Brussel Sprout Purée
Asparagus & Kale-Walnut Pesto \$37.50

CORNISH HEN "AU RIESLING"

With Smoked Bacon, Wild Mushrooms,
Pearl Onions, Fingerling Potatoes, Haricots
Verts in a Creamy Riesling Sauce
\$36.00

NEW YORK STEAK FRITES

'1855' Premium US Black Angus Striploin
Topped with Truffled Marrow Butter, Peppercorn
Porto Sauce & Persillade Pommes Frites
\$38 - 8oz. or \$45 - 12oz.

RABBIT CONFIT AUX MOUTARDE

With Wild Mushrooms, Roasted Cauliflower,
Crispy Dumplings, Haricot Verts, Pomme Purée &
Crunchy Mustard Sauce \$36

RIGATONI SHELLFISH MARINARA

With Wild Shrimp, Sea Scallops, Shaved Fennel,
Basil & Stewed Sweet-Spicy Peppers \$32

~ APPETIZERS ~

CAULIFLOWER- ALMOND MISO SOUP

With Wild Mushroom,
Lily Flower & Ebi Chili
\$15

ESCARGOT BOURGUIGNONNE

With Ricotta Gnocchi,
Wild Mushrooms, Smoked
Bacon & Garlic Variations
In a Herbed Butter Sauce
\$18

CRISPY FRIED CALAMARI

With Korean Chili Sauce &
Sprouts \$17.50

MUSSELS PEPPERONATA

With Stewed Peppers,
Fennel, Green Olives &
White Anchovies
\$17.50

"BARBACOA" BEEF MINIATURE TACOS

Spicy Radish Relish &
Manchego Cheese
\$17.50

THIN CRUSTED CAPPICCOLA PIZZA

Hand-Spun and Made with
'Tipo 00' Flour
With Basil, Roasted Peppers
& Baby Spinach
\$18

~ SPECIALS ~

COLD APPETIZERS



OYSTERS

On the half Shell
"Miscou Bay's" &
"Irish Point's"
\$19.75

HEIRLOOM TOMATO CEVICHE

With Toasted Nori,
Crispy Togarashi Chickpeas &
Perilla in a Sweet Sesame-Yuzu
Sauce \$17

~ SPECIALS ~

MAINS

TAMARIND GLAZED VEAL CHEEK

With Fricassée of Sweet Peas, Smoked Bacon,
Young Lettuce on Pommes Aligot
& Almond Milk Sauce Suprême \$35

PAN ROASTED HALIBUT

On Sautéed Bok Choy, Jasmine Rice &
Grilled Corn-Wild Shrimp Fritters,
With Mango Gel and a Thai Citrus Sauce \$42

TRUFFLED WILD SHRIMP & SCALLOP LINGUINI

With Smoked Bacon, Grilled Corn, Dandelion Greens
Local Ricotta Cheese & Basil in a
Herbed Butter Sauce \$32

~ SPECIALS ~

HOT APPETIZERS

FRENCH ONION SOUP

With Braised Veal Cheek &
Gruyère Crostini \$16

SAUTÉED WILD GULF SHRIMP

On Warm Caramelized
Watermelon-Sesame Salad
With Wilted Greens,
Wild Mushrooms &
Japanese Chili Sauce \$18