
premier

LOBSTER BISQUE

tangerine oil, lobster morsels, fleuron
16

LITTLE GEM SALAD

*vanilla poached pear, candied pecans,
roquefort, banyuls vinaigrette*
14

MOSAIC BEET SALAD

*warm almond goat cheese croquette
orange emulsion*
15

KING CRAB AND SHRIMP LOUIE

*avocado, tomato and horseradish glaze,
mustard crème, petite greens, citrus red pepper oil*
18

DUAL OF SALMON

*smoked and tartare, horseradish crème fraîche,
egg, red onion, caper condiment*
16

STEAK TARTARE

parmesan fondue, salsa verde
17

entrée

HERITAGE PORK CHOP

*lentil ragout, sunchoke, savoy cabbage,
sauce chasseur*
38

COQ AU VIN

*rosemary dijon spaetzle, mushroom,
bacon, root vegetables, red wine sauce*
36

GLAZED SHORT RIB

*slow braise, winter vegetables,
pommes purée, natural jus*
55

LOBSTER FRICASSEE

*lobster emulsion, winter vegetables,
truffle bucatini gratin*
60

SEA SCALLOPS GRENOBLOISE

*brown butter, lemon, capers, parsley,
butternut squash, maitaki mushrooms*
44

GROUPEL

*squid ink risotto, pea tendrils,
confit tomatoes, saffron vin blanc*
48

finale

BAKED ALASKA

*pistachio ice cream,
raspberry sorbet,
chambord chocolate sauce*
15

CHOCOLATE STONE

*dark chocolate mousse,
caramel chocolate center,
crème fraîche ice cream*
12

SORBET

10

CRÈME BRULEE

12

