



◆Premier Plat◆

Scottish Smoked Salmon Carpaccio, Quail Egg, Capers
Red Onion, Crème Fraîche

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Dover Sole, Gateau of Zucchini, Black Mushroom Purée
Lemon Chive Beurre Blanc

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Maine Scallops, Red & Yellow Pepper Coulis
Aged Sherry Shallot Essences

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Gratin of Blue Bay Mussels, Tomato Fondue
Hen of the Wood Mushrooms, Gruyere Cheese, Pomme
Paille

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Marcel's Boudin Blanc, Caramelized Apples
Potato Purée, Apple Gastric

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Grilled Hudson Valley Foie Gras, Golden Raisins

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Napoleon of Duck Confit, Chanterelle Cream
Truffle Essence

◆Plat Principal◆

Grilled Scottish Salmon, Baby Spinach, Lobster and Corn
Bisque

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Roasted Halibut, Celeriac Purée, Leeks, Dijon Essence

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Boneless Quail, Wild Rice
Fricassee of Peas and Carrots, Banyuls Sauce

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Grilled Breast of Margret Duck, Lentils, Duck Ham
Caramelized Onions, Tarragon Essence

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Lamb Pyramids, Spinach, King Oyster Mushrooms
Cumin Madeira Sauce

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Grilled Martin's New York Strip, Potato Gratin
Béarnaise and Bordelaise Sauces

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Grilled Veal Chop, Ragout of Winter Vegetables
Potato Purée, Cabernet Reduction * \$12 Supplement*

Chef's Tasting Menu

Citrus Marinated Maine Lobster, Melons

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Seared Scallop, Potato Hash, Mangalista Pork,
Dijon Essence

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Ravioli of Braised Rabbit, Pea and Carrot Purée

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Duo of Foie Gras, Beet & Blackberry Sauce, Cherry,
Golden Raisin Purée, Brioche

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Grilled Squab Breast, Soubise, Fermented Garlic,
Pinot Noir Reduction

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Seared A-5 Wagyu Beef, Truffle Celeriac Purée,
Chocolate Cassis Reduction

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Cherry Bombe Mousse, Blackout Chocolate Cake,
Brandied Cherry, Cherry Coulis, Anglaise

Tasting Menu is Required to Be Ordered By Entire Party

Wine Paring

Sommelier Wine Promenade \$115 Per Person

Chef's Reserve \$145 Per Person

◆Black Perigord Truffles \$35 Add to any dish◆

Chef/Proprietor Robert Wiedmaier

Sommelier/General Manager Moez Ben Achour

Maitre d' Adnane Kebaier

◆Caviar Service◆

British Columbian, Organic White Sturgeon \$145

Russian Royal Baika Ossetra, \$175

Royal Shassetra \$155

Served With Red Onion, Chives, Egg Yolk & White
Potato Blinis, Toast Points

◆Vegetarian◆

Frisee, Baby Arugula, Beets, Caramelized Balsamic
Shallots Sherry Vinaigrette, Shaved Parma

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Soupe au Pistou, Seasonal Vegetables

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Fricassee of Wild Forest Mushrooms, Fennel Purée

◆Dessert◆

Passion Fruit Cheesecake, Tropical Fruit Salad
Coco Gianduja Ice Cream

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Marjolaine of Hazelnut Dacquoise, Hazelnut & Salted
Praline Crémeux, Rubios Tea Gel, Pistachio Ice Cream

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Baked Alaska of Caramel Ice Cream, Raspberry Sorbet
Pain d'epice, Cinnamon Meringue, Raspberry Coulis

◆Cheese Plate◆

Chef's Selection of Three Cheeses \$28

7 Course Chefs Tasting \$170 Per Person

3 Course Ala Carte \$115 Per Person

4 Course Vegetarian \$85 Per Person

Pre Theater *5-6:30* \$85 Per Person



MARCEL'S

BY ROBERT WIEDMAIER