

  
**MARCEL'S**  
BY ROBERT WIEDMAIER

*Le Menu*

Spanish Red Prawns, Angel Hair Squash Fritter, Black Garlic, Dew Drop Peppers  
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Pan Seared Maine Scallop, Honeynut Squash, Hazelnut Crumble, Cider Essence  
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Pan Seared Halibut, Pepper Coulis, Glazed Carrots, Goldew Peppers, Citrus Beurre Blanc

Parsley Dusted Dover Sole, Squid Ink Puree, Pomme Fondants, Caviar Beurre Blanc  
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Lobster Timbale, Lobster Cognac Essence

Prince Edward Mussels, Tomato Fondue, Vermouth Glaçage, Gruyère Cheese

Chestnut & Foie Gras Soup, Duck Confit Lasagna, Truffle Crème

Pan Seared Hudson Valley Foie Gras, Persimmon Jam, Brioche French Toast, Maple Duck Jus  
**(\$12 Supplement)**

Marcel's Boudin Blanc, Adirondack Blue Potato Puree, Maitakke Mushrooms, Black Garlic Mustard  
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Pan Seared Duck Breast, Soubise, Confit Baby Beets, Smoked Figs, Duck Jus

Seared Lamb Loin, Ratatouille, Baby Squash, Cannellini Bean Puree, Lamb Jus  
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Martin's New York Strip, Scarlet Turnips, Root Vegetable Puree, Chanterelle Mushrooms, Turnip Green Pesto  
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New Zealand Venison Chop, Huckleberries, Sweet Potato Puree, Venison Jus

Hook's Bleu Cheese, Pear Compote, Thyme, Walnuts  
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Chabichou du Poitou, Red Wine Stewed Prunes, Thyme  
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Petit Pont L'evêque, Apricots, Micro Greens, Marcona Almonds

Pumpkin Crème Brulee, Gingerbread, Bitter Orange, Cranberry Sorbet  
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Apple Tatin, Chai Essence, Feuilletine, Beurre Noisette Ice Cream  
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Coconut Rice Pudding, Passion Fruit, Black Sesame Sponge, Forbidden Rice Ice Cream  
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Whipped Gianduja Bombe, Salted Caramel, Toasted Dacquoise

*Tasting Menu*

Six Courses \$160 ❖ Five Courses \$140 ❖ Four Courses \$110

*Caviar Service/ Seasonal Truffle*

Royal Shassetra \$180

Royal Ossetra \$170

Served with Red Onion, Chives, Egg, Crème Fraîche  
Potato Blinis, Toasted Brioche

Burgundy Truffles \$38