

Premier Plat

<p><i>Baby Arugula & Frisée Salad</i> 21 Balsamic Shallots, Sherry Vinaigrette, Aged Rocca Cheese</p> <p><i>Steak Tartare</i> 27 Grilled Baguette, Shaved Egg, Cornichon Aioli</p> <p><i>Pan Seared Scallops</i> 29 Confit Potatoes, Bacon Dijonnaise, Crispy Prosciutto, Ghent Mustard Beurre Blanc</p> <p><i>Prince Edward Island Mussel Gratin</i> 25 Tomato Fondue, Vermouth Glaçage, Garlic Croutons, Smoked Trout Roe</p>	<p><i>Lobster Bisque En Croûte</i> 35 Butter Poached Lobster, Puff Pastry, Concasse Tomatoes, Cognac Reduction</p> <p><i>Pan Seared Foie Gras</i> 41 Tarragon Infused Pink Pineapple, Hazelnut Butter, Carmelized Pineapple Cremeux, Brioche, Duck Jus</p> <p><i>Boudin Blanc</i> 27 Caramelized Apples & Sauerkraut, Sunchoke Purée, Green Apple Chips, Madeira Essence</p>
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Plat Principal

<p><i>Spring Risotto</i> 42 Jumbo Green Asparagus, English Peas, Pea Tendrils, Parmesan</p> <p><i>Pan Seared Rockfish</i> 56 Charred Romanesco, Lollipop Kale, Soubise, Caviar Beurre Blanc</p> <p><i>Heritage Chicken Breast</i> 49 Thigh Roulade, Baby Carrots, Haricot Vert Gruyère Potato Cake, Tarragon Butter Sauce</p>	<p><i>Stuffed Quail</i> 58 Wild Mushrooms, Black Rice, Celery Root Purée, Pinot Noir Reduction</p> <p><i>Braised Veal Shank</i> 65 Robuchon Potatoes, Heirloom Carrots, Maitakke Mushrooms, Braising Jus</p> <p><i>Martin's Angus Farm New York Strip</i> 74 Black Garlic, Baby Turnips, Potato Pavé, Cabernet Reduction</p>
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Dessert & Fromage

<p><i>Cherry Blossom Entremet</i> 18 Cherry Blossom Mousse, Cherry Compote, Matcha Sponge, Matcha Crèmeux</p> <p><i>Ginger Dusted Mille Feuille</i> 18 Lemon And Ginger Curd, Poached Pears, Cream Cheese Mousse</p>	<p><i>Tcho Chocolate Parfait,</i> 18 Chambord-Raspberries, Amaretto “Sabayon”, Brown Butter Crispies</p> <p><i>Fourme d’Ambert “Crème Brûlée”</i> 21 Apricot “Newtons”, Pistachio Butter, Sauternes-Poached Apricots</p>
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Chef's Selection Of Three Cheeses 32
 Pear Butter, Marcona Almonds, Honeycomb,
 St. Germain Baguette