



## Prix Fixe

Choice of one:

**Smoked Duck Salad**, kumquat jam, foie gras au torchon, candied walnuts

### Soup of the Day

**Salad of Mixed Greens**, toasted crouton, melted goat cheese

Choice of one:

**Slow-cooked Lobster, Truffle Lobster Pie**  
mushrooms, caramelized onions, parsnip purée

**Seared Beef Fillet**, beef consommé, vegetable medley, condiments

Choice of one:

**Peanut Butter S'mores**

**Sorbet Trio**

**Crème Caramel**, caramel glaze

**39 Weekdays 48 Saturdays**

## Tasting Menu

**Crab Salad**, mango, orange jelly, sweet citrus chili pepper jam

**Fricassee of Shrimp and Scallops Provençale**

**Trilogy of Tuna**: fennel crusted, sushi style, cannelloni, soy dipping sauce

**Pan-seared Foie Gras**, white asparagus, Vermouth, poached strawberries

**Seared Beef Fillet**, beef consommé, vegetable medley, condiments

**Four Artisan Cheeses**

**Sorbet**

Special dessert selected by the chef

**80. With Wine Flight 135.**

Chef suggests that the Tasting Menu be served to the entire table.

**Four Artisan Cheeses 17.50**

Von Trapp Oma (Vermont, cow) Pyrenee Brebis (Basques, sheep)  
Singleton Gloucester (English, cow) Sprout Creek Toussaint (New York, cow)

Sample Menus Only

All Menus Subject to Change