



Fricassee of Oysters basil-scented gnocchi, vermouth reduction

14

Vegetable Lasagna chestnut-honey mascarpone, citrus vinaigrette, grapefruit supreme

13

Dodine of California Squab foie gras, plum-cinnamon preserves, roasted garlic financier

17

Grilled Prawns pickled cantaloupe, smoked Serra ham, cucumber gelée

16

A Salad of Mixed Greens

simple vinaigrette 8

with toasted crouton and goat cheese 10

Pan-Roasted Foie Gras "Au gout du jour"

24

Four Artisan Cheeses toasted raisin bread, fruit compote

17.50

Pan-Roasted Halibut pickled golden beets, baby turnips, goat cheese mousse, wild mushrooms

34

Seared Mérou banana terrine, watermelon shooter, fried green tomato, corn sauce

36

Timbale of Wild Mushrooms potato maxime, pear confit in red wine, herb cappuccino

24

Roasted Berkshire Pork Tenderloin caramelized pork belly, potato fondant, Port sauce

32

Fillet of Beef "Kebab" red and green bell pepper, sauce soubise, frizzled onions

38

Young Rabbit Jambonette seared rabbit loin, toy box tomatoes, fava beans

32

The Duck Mirabelle Served in Two Courses:

Seared breast, haricot verts, chanterelle duck sauce, mission fig marmalade

Leg confit, roasted peach, succotash, Sam Adams gastrique

34

Dessert Soufflé 9.50