



**Red-Wine Braised Beef Short Rib in Beggar's Purse**  
lettuce ribs, beurre rouge, pickled chanterelle mushrooms  
14

**\*Slow-Cooked Squab Breast**  
leg confit, honey candied carrots with cumin, orange gastrique, onion citrus marmalade, scallions  
16

**Butternut Squash Panna Cotta**  
blue cheese cream, crisp pancetta bacon, pear salad, aged balsamic vinegar  
13

**Cubic Ahi Tuna\***  
autumn garden vegetables, red bell pepper-truffle paint, cold pressed olive oil, sel de Guerande  
16

**A Salad of Mixed Greens**  
simple vinaigrette 8  
with simple vinaigrette and goat cheese 10

**Pan-Roasted Foie Gras**  
"Au gout du jour"  
24

**Game Mosaic of Venison**  
foie gras, pheasant, mission fig, and prosciutto, caper raisin *declinaison*, bouquet of mâche  
15

**Four Artisan Cheeses**  
toasted raisin bread, fruit compote  
16.50

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**Roasted Diver Sea Scallops**  
served on a banana leaf, salsify and asparagus, Peruvian ceviche of scallops, roasted tomatoes  
32

**Pan-Seared Red Snapper**  
red beet coulis, cauliflower florettes, pumpkin sage ice cream, polenta cake, chanterelle mushrooms  
28

**Chestnut-Filled Agnolotti**  
onion soubise, sage beurre noisette, caramelized acorn squash  
24

**Porcelet Pig with Leg Confit**  
chop or loin, and date-stuffed braised belly, root vegetables, braising greens, gingerbread sauce  
32

**\*Seared Aged Shell Steak**  
glazed thumbelina carrots, green peppercorn butter, potato croquettes, Portobello mushroom confit  
38

**The Duck Mirabelle**  
*served in two courses:*  
**seared breast**, gizzard confit and butternut squash fricassee, walnut pesto  
**leg confit**, red cabbage fondue, parsnip purée, foie gras filled Medjool date  
34

**\*Pan-Roasted Venison Chop**  
slow cooked artichokes, herb gnocchi, bitter chocolate sauce  
29

**Dessert Souffle**  
9.5