

3 - C O U R S E P R I X F I X E D I N N E R

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A P P E T I Z E R S

SOUPE DU JOUR

SALMON AND AVOCADO CARPACCIO

- Sicilian olive oil, lemon juice, fleur de sel, chives •

CASSOLETTE D'ESCARGOTS

- chopped garlic, parsley, Vermont butter, croutons •

SALADE LANDAISE

- smoked duck breast, frisée, shiitake, garlic croutons, balsamic vinaigrette •

E N T R É E S

GRILLED STRIPED BASS

- medley of rice, vegetables, ginger vinaigrette •

ROASTED FREE RANGE CHICKEN

- Yukon gold mashed potatoes, seasonal vegetables, natural jus •

CONFIT DE CANARD

- duck confit, homemade pappardelle, roasted tomatoes, lardons, parmesan Reggiano, duck jus •

BRAISED OXTAIL

- pinot noir braising jus, pearl onions, carrots, shiitake mushrooms, spaetzle, chives •

STEAK FRITES

- pan-seared black angus hanger steak, red wine-shallot sauce •

PLAT DU JOUR

- please ask your server for details •
(ADD 4)

D E S S E R T S

CRÈME BRULÉE

- Tahitian vanilla bean •

CHOCOLATE TART

- fleur de sel, crème anglaise, peanut butter ice cream •

SELECTION OF HOMEMADE ICE CREAM AND SORBET

- peanut butter, vanilla, pistachio, caramel, raspberry, mango, passion fruit •
(PLEASE CHOOSE TWO)

ASSIETTE DE FROMAGES

- raisin-walnut crostinis, walnuts, grapes •
MORBIER-CAMEMBERT-ROQUEFORT



EXECUTIVE CHEF: PHILIPPE ROUSSEL