


VALENTINE'S DAY

←—————  —————→
3-Course Prix-Fixe 42

* APPETIZERS *

SEAFOOD BISQUE

scallops, shrimp, mussels, saffron, fresh herbs

ENDIVE SALAD

roquefort, fresh Bartlett pear, roasted walnuts,
sherry vinaigrette

CASSOLETTE D'ESCARGOTS

garlic, parsley, Vermont butter, croutons

PAN SEARED FRESH FOIE GRAS

roasted Bartlett pear, mache salad, light jus
(ADD 7)

GOAT CHEESE TATIN

herbed goat cheese, caramelized onions

ENTRÉES

DUCK DUO

roasted duck breast, duck leg confit, roasted
fingerling potatoes, seasonal vegetables, duck jus

LOBSTER & SCALLOP RISOTTO

shaved Reggiano, fava beans, Riesling shallot
sauce

GRILLED STRIPED BASS FILLET

sautéed shaved Brussels sprouts, toasted
almonds, saffron sauce

GRILLED BLACK ANGUS RIB-EYE

STEAK FOR TWO

gratin dauphinois, sautéed spinach

(ADD 12 PER PERSON)

+ choice of red wine or peppercorn sauce +

STEAK FRITES

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

SEMOLINA & AGED GRUYERE

QUENELLES

hearty tomato sauce, chives

* DESSERTS *

CHOCOLATE FOR TWO

flourless chocolate gâteau, chocolate ice cream,
pot de crème, fresh berries, raspberry sauce

CRÈME BRULÉE

brandyed cherries

ALSATIAN BRIOCHE MENDIANT

vanilla beans, raisins, rum, vanilla ice cream

HOMEMADE ICE CREAM AND SORBET



A LA CARTE

* APPETIZERS *

SOUPE GRATINÉE À L'OIGNON 14
aged gruyère, crouton

ARTICHOKE FRICASSÉE 15
poached egg, melted Morbier

GOAT CHEESE TATIN 13
herbed goat cheese, caramelized onions

CHOPPED SALAD 14
tomato, avocado, cucumber, haricot vert,
sherry-shallot vinaigrette

GRILLED OCTOPUS 17
roasted tomato, shaved fennel, tapenade

CLASSIC STEAK TARTARE 18
chopped New York strip, cracked black pepper,
shallots, dijon mustard

GRILLED HOMEMADE SAUSAGE 18/23
mashed potatoes, sauerkraut, spätzle, mustards
*HICKORY SMOKED PORK * SPICY CHEDDAR
PORK* BAUERNWURST (PORK, BEEF) *
BOUDIN BLANC (VEAL, PORK) * DUCK *
MERGUEZ (SPICY LAMB) * CHICKEN
BRATWURST *

* ENTRÉES *

FREE-RANGE CHICKEN 25
pan roasted chicken, peas, haricot vert, yukon
gold mashed potatoes, natural jus

PAN SEARED DIVER SEA SCALLOPS 29
risotto, sautéed spinach, saffron sauce

GRILLED TROUT ALSACIENNE 25
medley of rice, seasonal vegetables, almonds

GRILLED SCOTTISH SALMON^ 26
green lentils, fresh lemon vinaigrette

CHOUCROUTE GARNIE 27
assorted sausages, smoked pork breast,
riesling-braised sauerkraut, steamed potatoes,
Dijon mustard

BAECKEOFFE 27
traditional Alsatian casserole of lamb, oxtail,
bacon, potatoes, braised in pinot gris with onions
and thyme

DUCK À L'ORANGE^ 28
roasted duck breast, sautéed fingerling potatoes,
orange segments, natural duck jus

BURGER D'ALSACE^ 19
brioche bun, aioli, caramelized onions, French
fries
+ choice of alsatian münster, cheddar, or gruyère +

PRIME N.Y. STRIP STEAK^ 36
sautéed spinach, French fries
+ choice of red wine or pepper sauce +



Executive Chef: Philippe Roussel