



PRIME BEEF CARPACCIO

artichoke & wild arugula salad, champagne mustard
19

CHILLED JUMBO SHRIMP COCKTAIL

cocktail & mustard sauces
18

FOIE GRAS TERRINE

seasonal fruits, brioche toast
24

GOLDEN OSETRA CAVIAR

traditional garnish & buckwheat blini
market price

PAN-SEARED FOIE GRAS

caramelized apple, five-spice crème anglaise, port wine reduction
28

MACADAMIA CRUSTED DIVER SCALLOPS

roasted carrot purée, citrus beurre blanc
19

CARAMELIZED PORK BELLY

green apple & butternut squash, cider sauce
17

ESCARGOTS de BOURGOGNE

imported french snails, garlic-butter & herbs
16

FARM RAISED ABALONE ALMONDINE

celery root mousseline
18

MÉLANGE OF FIELD GREENS

herbed goat cheese, caraway cracker, balsamic vinaigrette
13

CAESAR'S SALAD

tête de moine cheese fleuret
14

FRISÉE & WARM OXTAIL CONFIT SALAD

croûton, poached egg, truffle vinaigrette
15

PEAR & ROQUEFORT SALAD

lolla rossa, candied walnuts, pumpkin seed vinaigrette
16

SPICY CRAYFISH BISQUE

en croûte
15

FRENCH ONION SOUP

au gratin
12



FILET OF BEEF

*braised endive, anna potato
green-peppercorn cognac cream sauce
48*

PRIME ANGUS RIBEYE

*fried shallots, potato mousseline, asparagus
pinot noir sauce
47*

RACK OF COLORADO LAMB

*wasabi & sesame crust, vegetable & fruit tagine style
natural jus
52*

VEAL POT AU FEU

*root vegetables, dijon, whole grain & violet mustards
horseradish nage
32*

CERVENA VENISON LOIN

*pumpkin purée, wild mushroom filled pasta
huckleberry sauce
45*

IMPORTED DOVER SOLE

*sautéed veronique, grenobloise or amandine
67*

SCOTTISH SALMON

*wrapped in savoy cabbage, parisienne potatoes
caviar beurre blanc
37*

MAINE LOBSTER THERMIDOR

*white mushrooms, tarragon
dijon mustard cream sauce
68*

FREE-RANGE CHICKEN

*mushroom & foie gras stuffed breast, roasted thigh
chicken jus
38*

MUSCOVY DUCK BREAST

*potato, tomato & herbed gnocchi, cabbage, duck leg gratin
pomegranate sauce
42*

AUTUMN VEGETABLE RISOTTO

*herb butter
34*