

GRADUATION

PRIX FIXE

hors d'oeuvre

CRAB CAKE

jumbo lump crab, shrimp mousseline, panko crust, citrus salad, remoulade, lemon zest, roe

FIG CARPACCIO

Roquefort, pistachio, baby rocket, white balsamic
GF, V

FROMAGE

chef's selection of soft & hard cheeses, honey, spiced nuts, seasonal jam, toasted baguette V

ARTICHOKE FRITES

finest herbes, lemon zest, lemon-truffle aioli V

soup & salad

SIGNATURE SALAD

fresh farm greens, red onion, candied pecans, blue cheese, finest herbes, champagne vinaigrette GF, V

SALADE DE CAROTTES RÂPÉES

spiral carrots, brown butter golden raisins, spiced pepita, urfa pepper, black sesame seeds, toasted coriander vinaigrette GF, V

FRENCH ONION GRATINÉE

caramelized sweet onions, veal stock, sherry, croutons, Gruyère and Raclette

entrée

BRAISED BEEF SHORT RIB

roasted local mushrooms, balsamic cipollini onions, pomme purée, heirloom baby carrots, crispy onion garnish, malbec demi-glace

LOBSTER RISOTTO

butter poached lobster tail, fennel & marscapone risotto, sautéed asparagus, lobster nage GF

STUFFED Mirliton

roasted chayote squash, vegan sausage, quinoa, root vegetable purée, Cajun trinity, confit garlic purée, citrus salad GF, VEGAN

CHILEAN SEA BASS

pan-seared sea bass, garden vegetable quinoa cake, saffron-tomato broth, grilled artichoke & watercress salad, herb oil

DUAL Tournedos

petite filet with morel mushrooms, rosemary demi, petite filet with jumbo lump crab, sauce choron
pomme purée, asparagus, confit tomato

dessert

CRÈME BRÛLÉE

vanilla bean custard, fresh berries GF

LEMON TARTE

Chantilly, fresh berries

CHOCOLATE POTS DE CRÈME

strawberries, orange, chocolate shavings GF