



FALL MENU

CHEF RECOMMENDS THREE TO FOUR COURSES

ENTRÉES 14

ORGANIC MICRO GREEN SALAD
'Thousand Flowers Vinegar', Extra Virgin Olive Oil
Seasonal Baby Vegetables & Artichoke Chips

VINE-RIPENED TOMATO GAZPACHO
Cucumber Jelly, Croutons, Piquillo Pepper
Pearl Onion Confit & Roasted Garlic

CREAMY MOREL MUSHROOM SOUP
Crisp Sweetbreads & Roasted Asparagus

MAINE LOBSTER BISQUE "MY WAY"
Lobster Ravioli & Saffron Cappuccino

MEDITERRANEAN FISH SOUP
Poached Fish Filet, Potato Confit & Aioli

TRUFFLED ORGANIC SCRAMBLED EGG
Sautéed Wild Mushrooms, Spring Garlic
Fresh Herbs Cream

*MARINATED SUSHI-GRADE AHI TUNA
Hawaiian Heart of Palm, Lemon Cream
Golden Osetra Caviar

*SAUTÉED MAINE SCALLOP
Ibérico de Bellota Ham, Green Olives
Fava Beans & Basil Oil Vinaigrette

NAPOLEON OF DUNGENESS CRAB
Applewood Smoked Salmon, Marinated Tomato
Lemon Oil Vinaigrette

*GRILLED DUCK FOIE GRAS
Crushed Turnip, Fingerling Potatoes
Caramelized Pear & Balsamic Reduction

*HOMEMADE FOIE GRAS TERRINE
Garlic Confit, Tropical Fruit Chutney
Spiced Brioche Toast

* 7 SUPPLEMENT

POISSONS ET CRUSTACÉS 18

GRILLED WILD STRIPED BASS
Crushed Fingerling Potatoes, Artichoke
Black Olive, Caper, Tomato & Lemon Confit

ROASTED MONKFISH CHEEKS
Seasonal Baby Vegetables & Smoked Pinot Noir Reduction

*DOVER SOLE FILET WITH ROASTED BABY LEEKS
Lemon Beurre Blanc & Golden Osetra Caviar

SEARED TURBOT GOUJONETTE
Fava Beans, Morel Mushroom & Light Chicken Jus

CARAMELIZED HAKE FILET WITH SALTED BUTTER
Vegetable Ragoût, Fresh Coriander & Tomato Coulis

SAUTÉED JUMBO LANGOUSTINE
Lobster Bisque Reduction & Mousseline Potato

VIANDES 20

DUCK CONFIT CROUSTILLANT
Morel Mushrooms, Asparagus & Creamy Coco Beans

ROASTED FARM-RAISED BABY CHICKEN BREAST
Leg Confit, Seasonal Mushrooms, Potato Fondant
Grilled Ramps, Mustard & Rosemary Sauce

ROASTED RIVERVIEW FARM-RAISED LAMB TENDERLOIN
Stuffed Zucchini Flower, Black Olive Rustic Polenta
Fresh Thyme & Sweet Garlic Sauce

SEVEN-HOUR BRAISED BEEF EFFILOCHÉE
Potato Mousseline, Organic Micro Greens
Truffle Vinaigrette

SEARED GRASS-FED BEEF TENDERLOIN
Leek Confit, Potato Galette
Red Wine Butter & Truffle Sauce

SÉLECTION DE FROMAGES DU CHEF 16

MENU AVANT THÉÂTRE 39

Available from 6:00-7:00 PM only

VINE-RIPENED TOMATO GAZPACHO
Cucumber Jelly, Croutons, Piquillo Pepper
Pearl Onion Confit & Roasted Garlic

SEVEN-HOUR BRAISED BEEF EFFILOCHÉE
Potato Mousseline, Organic Micro Greens
Truffle Vinaigrette

STRAWBERRY INFUSION
Violet & Lavender, Crème Glacée
Strawberry Jelly with Warm Petite Madeleine

MENU OCÉAN 60

NAPOLEON OF DUNGENESS CRAB
Applewood Smoked Salmon, Marinated Tomato
Lemon Oil Vinaigrette

SAUTÉED MAINE SCALLOP
Ibérico de Bellota Ham, Green Olives
Fava Beans & Basil Oil Vinaigrette

DOVER SOLE FILET WITH ROASTED BABY LEEKS
Lemon Beurre Blanc & Golden Osetra Caviar

MENU PROVENÇALE 52

MEDITERRANEAN FISH SOUP
Poached Fish Filet, Potato Confit & Aioli

SAUTÉED JUMBO LANGOUSTINE
Lobster Bisque Reduction & Mousseline Potato

ROASTED RIVERVIEW FARM-RAISED LAMB TENDERLOIN
Stuffed Zucchini Flower, Black Olive Rustic Polenta
Fresh Thyme & Sweet Garlic Sauce

MENU VÉGÉTARIEN 56

VINE-RIPENED TOMATO GAZPACHO
Cucumber Jelly, Croutons, Piquillo Pepper
Pearl Onion Confit & Roasted Garlic

ORGANIC MICRO GREEN SALAD
'Thousand Flowers Vinegar', Extra Virgin Olive Oil
Seasonal Baby Vegetables & Artichoke Chips

WILD MUSHROOM CASSOLETTE
Creamy Leeks

SAUTÉED SEASONAL VEGETABLES
"Mère Goutte" Extra Virgin Olive Oil & Fresh Basil

LE MENU DE PHILIPPE 100

HOMEMADE FOIE GRAS TERRINE
Garlic Confit, Tropical Fruit Chutney
Spiced Brioche Toast

SAUTÉED JUMBO LANGOUSTINE
Lobster Bisque Reduction & Mousseline Potato

DOVER SOLE FILET WITH ROASTED BABY LEEKS
Lemon Beurre Blanc & Golden Osetra Caviar

SEVEN-HOUR BRAISED BEEF EFFILOCHÉE
Potato Mousseline, Organic Micro Greens
Truffle Vinaigrette

SÉLECTION DE FROMAGES DU CHEF
Petit Mesclun & Toasted Nuts

CHEF DE CUISINE PHILIPPE RUIZ
CHEVALIER DE L'ORDRE DU MÉRITE AGRICOLE
