



WINTER MENU

ENTRÉES / APPETIZER 16

* HUNGARIAN MANGALICA CURED HAM
Warm Garlic Toast

YOUNG ORGANIC MESCLUN MIX GREEN SALAD
Fresh Goat Cheese, Seasonal Vegetables
Smoked Duck Breast & Basil Oil Vinaigrette

MAINE LOBSTER BISQUE "MY WAY"
Maine Scallop Mousse Ravioli, Saffron Cream Cappuccino

SPICED FISH SOUP "Bourride Style"
Local Poached Fish Filet & Aioli

FROG LEGS "JAMBONNETTE"
Sweet Corn & Garlic Cream

SUMMER HEIRLOOM TOMATO "MILLE FEUILLES"
Marinated Mozzarella Buffalo, Provençal Crispy Bread

LE TRIO
Organic Truffled Scrambled Eggs, Wild Mushroom Ragoût
Fingerling Potato "Potage"

* TALL GRASS BEEF CARPACCIO
Shaved Cured Foie Gras, Sweet Indian Curry
Lemon Oil Vinaigrette & Warm Toast

* SMOKED SCOTTISH SALMON NAPOLEON
Hawaiian Heart of Palm, Dungeness Crab
Osetra Caviar

ROASTED ATLANTIC LANGOUSTINE
Wild Mushroom, Mousseline Potato
Bisque Reduction Sauce

* HOMEMADE FOIE GRAS TERRINE
Black Truffle, Tropical Fruit Chutney

* GRILLED FRESH FOIE GRAS
Potato Galette & Duck Confit
Green Peppercorn Jus

* 7 SUPPLEMENT

POISSONS ET CRUSTACÉS / FISH & CRUSTACEAN 24

POACHED ATLANTIC HAKE FILET
Spanish Olive Oil, Purple Potato, Baby Fennel
Tomato & Garlic Confit

GRILLED MEDITERRANÉAN WILD STRIPED BASS
Potato Scale Provençal, Vegetable Ragoût Saffron
Smoked Paprika & Chorizo Chips

BRAISED LEMON SOLE FILET
Smoked English Pea Purée, Sautéed Baby Artichoke,
Carrot & Cumin Beurre Blanc

SMOKED BEANS RAGÔUT
Sautéed Cuttlefish, Baby Shrimp, Spanish Chorizo
Light Langoustine Bouillon & Fresh Coriander

* MAINE LOBSTER FRICASSÉE
Deglazed with Sauternes, Summer Organic Vegetables
Bisque Reduction Infused with Rosemary

VIANDES / MEATS 24

GRILLED BUFFALO TENDERLOIN
Crispy Fingerling Potato, Ripe Vine Tomato
Traditional Béarnaise Foam

DECONSTRUCTED COUSCOUS
Roasted Rack of Lamb, Spiced Sausage
Vegetable Ragoût & Semolina

SEARED DUCK AIGUILLETES
Celery Flan, Seasonal Black Cherry
Sweet & Sour Sauce

SLOWLY BRAISED VEAL OSSO BUCCO
Creamy Farro Risotto, Baby Carrot & Turnip Confit

* GRILLED IBERICO DE BELLOTA
Sweet Potato Confit, Chorizo, Piquillo Peppers
Arbequina Olive Sauce

* 7 SUPPLEMENT

SÉLECTIONS DE FROMAGES 18

ARTISANAL IMPORTED CHEESE SELECTION

MENU AVANT THÉÂTRE 43

Available from 6:00-7:00 PM
parties of 6 or smaller

MAINE LOBSTER BISQUE "MY WAY"

Maine Scallop Mousse Ravioli
Saffron Cream Cappuccino

SLOWLY BRAISED VEAL OSSO BUCCO

Creamy Farro Risotto, Baby Carrot & Turnip Confit
Braising Sauce

EXOTIQUE MILLE FEUILLE

Layer of Coconut Mousse, Guava Jelly,
Lime Banana Creméux & Piña Colada Ice-Cream

MENU OcéAN 78

SMOKED SCOTTISH SALMON NAPOLEON

Hawaiian Heart of Palm, Dungeness Crab
Osetra Caviar

MAINE LOBSTER FRICASSÉE

Deglazed With Sauternes, Summer Organic Vegetables
Bisque Reduction Infused with Rosemary

BRAISED LEMON SOLE FILET

Smoked English Pea Purée, Sauteed Baby Artichoke,
Carrot & Cumin Beurre Blanc

MENU MEDITERRANEAN 64

SPICED FISH SOUP "Bourride Style"

Local Poached Fish Filet & Aioli

GRILLED MEDITERRANÉAN WILD STRIPED BASS

Potato Scale Provençal, Vegetable Ragoût Saffron
Smoked Paprika & Chorizo Chips

DECONSTRUCTED COUSCOUS

Roasted Rack of Lamb, Spiced Sausage
Vegetable Ragoût & Semolina

MENU VÉGÉTARIEN 64

COLD HEIRLOOM TOMATO SOUP
Local Farm Advocado & Chive

YOUNG ORGANIC MESCLUN MIX GREEN SALAD
Toasted Walnuts, Croutons, Seasonal Vegetables

SAUTÉED WILD MUSHROOM
Organic Baby Spinach

SEASONAL VEGETABLES
Extra Virgin Olive Oil & Fresh Basil

LE MENU DE PHILIPPE 96

GRILLED FRESH FOIE GRAS
Potato Galette & Duck Confit
Green Peppercorn Jus

POACHED ATLANTIC HAKE FILET
Spanish Olive Oil, Purple Potato, Baby Fennel
Tomato & Garlic Confit

GRILLED IBERICO DE BELLOTA
Sweet Potato Confit, Chorizo, Piquillo Peppers
Arbequina Olive Sauce

SELECTED CHEESE PLATE
Artisanal Imported Cheese