



## SUMMER MENU

CHEF RECOMMENDS THREE TO FOUR COURSES

### ENTRÉES / APPETIZER 14

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\* HUNGARIAN MANGALICA CURED HAM  
Warm Garlic Toast

YOUNG ORGANIC MESCLUN MIX GREEN SALAD  
Toasted Walnuts, Poached Quail Egg  
Bleu D'Auvergne, Croutons, Seasonal Vegetables

MAINE LOBSTER BISQUE "MY WAY"  
Lobster Dumpling, Saffron Cappuccino

\*WHITE ASPARAGUS CREAM  
Roasted Maine Scallop, Crispy Veal Sweet Bread

PETITE BOUILLABAISSÉ  
Spiced Rock Fish Soup, Saffron & Aioli

WILD MUSHROOM "CASSOLETTE"  
Apple Wood Smoked Bacon  
Baby Organic Creamy Spinach, Poached Quail Egg

SAUTÉED FROG LEGS "JAMBONETTE"  
Sweet Garlic Cream, Persillade

ROASTED ATLANTIC LANGOUSTINE  
Wild Mushroom, Mousseline Potato, Red Wine Sauce

\* MARINATED SUSHI-GRADE AHI TUNA  
Maine Lobster Tempura, Avocado Mousse  
Indian Curry Lemon Vinaigrette

STUFFED SMOKED SCOTTISH SALMON  
Russian Salad, Cream of English Pea  
Scented with Fresh Mint

\* FOIE GRAS RAVIOLES  
Savoy Cabbage Confit, Creamy Black Truffle Sauce

\* HOMEMADE FOIE GRAS TERRINE  
Tropical Fruit Chutney  
Local Farm Pickled Oyster Mushroom

\* 7 SUPPLEMENT

## POISSONS ET CRUSTACÉS / FISH & CRUSTACEAN 20

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### \* DOVER SOLE FILET "MEUNIÈRE"

Purple Potato, Braised Endive

### SEARED MAINE HALIBUT FILET, GREEN ASPARAGUS

Extra Virgin Olive Oil & Aromates

### GRILLED MEDITERRANÉAN WILD STRIPED BASS

Vine-Ripened Tomato Compote, Fresh Thyme Jus de Poulet  
Crushed Fingerling Potatoes

### SMOKED BEANS RAGÔUT, SAUTÉED CUTTLEFISH

Baby Shrimp, Spanish Chorizo, Light Langoustine Bouillon

### \*SAUTÉED HALF MAINE LOBSTER

Brown Vermicelle, Carrot Confit

Creamy Tarragon Foam

## VIANDES / MEATS 22

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### FARM-RAISED BABY CHICKEN "POT AU FEU"

Spring Vegetables, Clear Consommé

### ROASTED FARM-RAISED DEBONED SQUAB

Smoked Green Lentil "Du Puy"

Creamy Morel Mushrooms

### SEARED VEAL MEDAILLON "PROVENÇALE"

Sautéed Vegetables, Fresh Herbs, Sweet Garlic Sauce

### SLOWLY BRAISED GRASS-FED BEEF SHORT RIBS

Cauliflower Gratin, Crispy Potato

### ROASTED RACK OF LAMB

Soft Rustic Polenta, Grilled Lamb Sausage

Zucchini, Piquillo Pepper, Black Olive Sauce

### SEARED BUFFALO TENDERLOIN

Truffled Potato Galette, Fiddlehead Ferns

Aged Port Wine Reduction

### SÉLECTIONS DE FROMAGES 16

Artisanal Imported Cheese Selection

## MENU AVANT THÉÂTRE 39

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

MAINE LOBSTER BISQUE "MY WAY"  
Lobster Dumpling, Saffron Cappuccino

SLOWLY BRAISED GRASS-FED BEEF SHORT RIBS  
Cauliflower Gratin, Crispy Potato

MANGO TATIN  
Caramelized Mango, Light Puff Pastry  
Exotic Sorbet

## MENU OCÉAN 61

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STUFFED SMOKED SCOTTISH SALMON  
Russian Salad, Cream of English Pea  
Scented with Fresh Mint

SMOKED BEANS RAGOÛT, SAUTÉED CUTTLEFISH  
Baby Shrimp, Spanish Chorizo, Light Langoustine Bouillon

DOVER SOLE FILET "MEUNIÈRE"  
Purple Potato, Braised Endive

## MENU PROVENÇALE 56

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PETITE BOUILLABAISSE  
Spiced Rock Fish Soup, Saffron & Aioli

GRILLED MEDITERRANEAN WILD STRIPED BASS  
Vine-Ripened Tomato Compote, Fresh Thyme Jus de Poulet  
Crushed Fingering Potato

SEARED VEAL MEDAILLON "PROVENÇALE"  
Sautéed Vegetables, Fresh Herbs, Sweet Garlic Sauce

MENU VÉGÉTARIEN 56

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

RAW ORGANIC ZUCCHINI TAGLIATELLE  
Fresh Basil Coulis

SAUTÉED SEASONED WILD MUSHROOM  
Creamy Organic Baby Spinach

SEASONAL VEGETABLES  
“Mère Goutte” Extra Virgin Olive Oil, Fresh Basil

LE MENU DE PHILIPPE 97

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HOMEMADE FOIE GRAS TERRINE  
Black Truffle, Tropical Fruit Chutney  
Local Farm Pickled Oyster Mushroom

SAUTÉED HALF MAINE LOBSTER  
Brown Vermicelle, Carrot Confit  
Creamy Tarragon Foam

DOVER SOLE FILET “MEUNIÈRE”  
Purple Potato, Braised Endive

ROASTED FARM-RAISED DEBONED SQUAB  
Savoy Cabbage, Smoked Green Lentil “Du Puy”  
Creamy Morel Mushroom

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

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