



APPETIZERS

Andre's Foie Gras Terrine
Port Poached Figs, Almond Florentine
Balsamic Syrup
22

Prime Beef Carpaccio
Parmesan Puff Pastry, Basil Pesto
19

Bouquet of Baby Greens
Caraway Cracker, Goat Cheese
Balsamic Vinaigrette
13

Phyllo Wrapped Anjou Pear
Roquefort, Spicy Pecans
Strawberry Vinaigrette
16

Marinated Maine Lobster Salad
Celery Root, Green Apple, Lobster Glacé
Truffle Vinaigrette
24

Grilled Jumbo Prawns
Enoki Mushroom Salad, Mango Chutney
Cilantro, Curry Cream
26

Braised Pork Belly
Roasted Squash, Clementines
Orange Cinnamon Jus
19

Escargots de Bourgogne
16

Pan Seared Foie Gras
à la Façon du Chef
28

Classic French Onion Soup
au Gratin
10

Maine Lobster & Tomato Bisque
Crispy Puff Pastry
14



ENTREES

Imported Dover Sole
Véronique, Grenobloise or Amandine
67

3lb. Maine Lobster Thermidor
Asparagus, Mushrooms & Hollandaise
75

Sautéed Chicken Breast Stuffed with Crab
Cauliflower & Ham Croquette, Butternut Squash, Shiitake Mushrooms
Truffle Jus
36

Pan Seared Muscovy Duck Breast
Braised Duck, Foie Gras & Black Truffle Terrine, Chorizo Sausage, Quinoa, Chanterelles
Duck Jus
40

Roasted Veal Loin with Sweetbreads
Sautéed Abalone Mushrooms, Yellow Corn
Mustard Peach Sabayonne & Truffle Port Jus
47

Filet Mignon
Green Peppercorn Crust, Braised Endive, Onion Confit, Roasted Potatoes
Cognac Cream Sauce
52

12 Oz Australian Wagyu New York Strip
Chamonix Potato, Broccoli Gratin, Smoked Bacon
Pinot Noir Sauce
54

Duo of Colorado Lamb
Black Olive Crusted Rack, Curry-Braised Shoulder
White Asparagus, Apricots, Toasted Almonds
Feta Cheese Coulis, Lamb Jus
55

CHEESE

Selection of International and Domestic Cheese
Choice of Three, Accompanied by Homemade Jams and Confitures

Tomme de Chèvre	Tête de Moine
Landana Gouda	Manchego
Fontina	Saga Blue



DESSERTS

Salted Watermelon & Compressed Strawberry
Lemon Clotted Ice Cream
Sweet Balsamic Jus

Warm Chocolate Fondant
White Chocolate & Vanilla Bean Truffle
Lime Sherbet
Crème Anglaise

Chocolate or Grand Marnier Soufflé

*Please request the above desserts when placing your dinner order.
All Desserts are \$15

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5 course Chef's Tasting Menu
105

7 course Chef's Tasting Menu
125

Please inquire with your server.
Ask our Sommelier about a wine pairing.

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Parties of 6 or more are subject to an 18% service charge.
Food Minimum of \$45.00 per person