

# L'Antagoniste

PRE-FIXE \$56

## CELERY EN REMOULADE

Celery – Warm Braised Ox Tail – Mustard

## BISQUE DE HOMMARD

Lobster Bisque

## SALAD DU MARCHÉ

Seasonal Greens

Olive Oil-Grapefruit Sorbet

## FOIE GRAS CONFIT

Hudson Valley Foie Gras – Seasonal Chutney

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## CANARD A L'ORANGE

Hudson Valley Duck Breast – Orange Supreme

Orange Duck Jus – Pommes Purée

## TOURNEDOS SAUCE BORDELAISE

Royalton Dry-Aged Filet Mignon – Crispy Red Beets

Gratin Dauphinois – Bordelaise – Bone Marrow

## POISSON DU MARCHÉ

Market Fish – Fennel – Artichoke – Black Olive

Vegetable Beurre Blanc

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## PARIS BREST

Sweet Pate a Choux – Hazelnut Praline Cream

Hazelnut Glace – Candied Hazelnuts

## MOUSSE AU CHOCOLAT

Ecuadorian Black Chocolate

White Chocolate Sauce