

L'Antagoniste

PRIX FIXE \$49.50

SALAD DU MARCHÉ

Seasonal Greens
Dill-Cucumber Sorbet

SOUPE DU JOUR

Chef's Selection

STEAK TARTARE

Royalton Farm Dry-Aged Beef – Capers
Egg Yolk – Baguette Croûtons

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CANARD AUX AGRUMES

Hudson Valley Duck Breast – Kumquats
Orange Duck Jus – Pommes Purée

STEAK FRITES

Royalton Dry-Aged Beef – Green Peppercorn Sauce
Béarnaise – Pommes Frites – Greens

SAUMON BOUILLABAISE

Atlantic Salmon – Summer Vegetable Bayaldi
Bouillabaisse Jus- Wild California Black Rice

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TARTE AU CITRON

Lemon Tarte – Saffron Ice Cream

VACHERIN VANILLE FRAMBOISE

Meringue – Vanilla Ice Cream – Raspberry Sorbet

L'Antagoniste

PRIX FIXE \$59.50

SALADE DU MARCHÉ

Seasonal Greens
Dill-Cucumber Sorbet

ESCARGOT DE BOURGOGNE

Burgundy Snails – Tomato Fondue
Pacific Coast Wasabi Butter

SOUPE DU JOUR

Chef's Selection

FOIE GRAS CONFIT

Hudson Valley Foie Gras – Seasonal Chutney

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CANARD AUX AGRUMES

Hudson Valley Duck Breast – Kumquats
Orange Duck Jus – Pommes Purée

TOURNEDOS SAUCE BORDELAISE

Royalton Dry-Aged Filet Mignon – Green Asparagus
Pomme Dauphine – Bordelaise

POISSON DU MARCHÉ

Market Fish – Lightly-smoked Eggplant
Orange-Cumin Reduction

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PARIS BREST

Sweet Pate a Choux – Praline Cream
Hazelnut Ice Cream – Candied Nuts

MACARON CHOCOLAT-MENTHE

Ecuadorian Black Chocolate Sorbet
Mint Cream