

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

**

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

**

PARIS BREST

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

MACARON CHOCOLAT-MENTHE

Ecuadorian Black Chocolate Sorbet
Mint Cream