

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

ST. JACQUES POELLES

Seared Maine Sea Scallop – Root Vegetables

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Éclair Figue et Noisette

Sweet Pate a Choux – Praline Cream
Hazelnut Ice Cream – Black Mission Figs

MACARON CHOCOLAT-MENTHE

Ecuadorian Black Chocolate Cream
Griotte Marmalade