

PRIX FIXE \$59.50

SALADE DU MARCHÉ

Seasonal Greens
Cucumber-Dill Sorbet

STEAK TARTARE

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

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

STEAK FRITES

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

CREVETTE SAUVAGE DU MEXIQUE

Seared Wild blue shrimps, Pickled Fennel, Grenobloise condiment

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VACHERIN CONTEMPORAIN

Meringue – Kalamansi & Mango sorbet

BABA TOUT CHOCOLAT

Chocolate Yeast Cake – Grand Marnier –
Grapefruit Sorbet