

Muse

Summer 2024

First Course

Brioche feuilletée with softened Bordier butter

Market lettuce & herbs dressed with white balsamic vinaigrette

Heirloom tomatoes dressed with sungold vinaigrette & Comté fondue

Hamachi with yuzu olive oil & Calabrian chili coulis

Tuna tartlets with red pepper gelée & avocado
Top with trout roe

Lobster in a pomme soufflé
Top with caviar

Veal bonbons with sauce verte

Second Course

Creste di gallo with basil pesto

Eggplant cappelletti with Gruyère & Madeira caramel

Saffron risotto, lobster & gremolata with lobster glace

Third Course

Eggplants with allium jus & tomato

Wild catch of the day with tarragon pistou & beurre blanc

Baby chicken with légumes & jus

Filet Mignon with Sauce Bordelaise

Rack of Lamb 'à la Provençal' with Sauce Solferino & pea purée

Pommes purée
with rosemary

Panisse
with fried herbs

Roasted heirloom
carrots

Cocktails

Espresso Martini
Vodka, house coffee liqueur, vanilla

Calypso
Bourbon, black tea, pedro ximenez

Dessert Wines by the Glass

Madeira Baul, Rare Wine Co., Boston Special Reserve, Portugal

Sauternes, Château Gilette, Creme de Tete, 1999, France

Barolo Chinato, Cappellano, Vino Aromatizzato, NV, Italy

Selection of Teas & Espresso

Strawberry tart

Tiramisu

Vanilla St Honoré

Chocolate caramel tart

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Vanilla ice cream

Rosewater ice cream

Mango & passion fruit sorbet

Bitter chocolate sorbet

Cocktails

Oda a Spritz

Rosé, strawberry, limoncello

Au Soleil

Vodka, saffron, clarified apricot

L'Eclisse

Tequila reposado, black cherry, jasmine

Calliope

Citrus gin, orange blossom, gentian, burlesque bitters

Barbarossa

Mezcal, orchard amaro, vermouth di Torino, cacao

Di Volpe

Calvados, yellow chartreuse, Calabrian amaro

Lancier

Rye, plum eau de vie, muscovado

Virgin

Jacqueline

Sparkling strawberry, orange, gentian

Wines by the Glass

Sparkling

Crémant, Domaine Bechtold, Alsace, NV, France

Brut Champagne, Gamet, 'Rive Droite', NV, France

White

Txakolina, Bodega K5, 'K Pilota', 2021, Spain

Riesling, Knebel, Mosel, 2020, Germany

Rioja Blanco, Olivier Rivière, 'Jequitiba La Bastid', 2022, Spain

Grenache Blanc, Les Eminades, Languedoc-Roussillon, 2022, France

Burgundy, Dom. Frantz Chagnoleau, Saint-Veran, 2021, France

Rose & Skin-Contact

Rosé, Château Léoube, Côtes de Provence, 2022, France

Skin Contact, Il Censo, 'Praruar', 2020, Italy

Red

Beaujolais, Nicole Chanrion, Côte de Brouilly, 2022, France

Rosso di Montalcino, Ciacci Piccolomini, 'D'Aragona', 2021, Italy

Côtes du Rhône, Dom. Gramenon, 'Poignée de Raisins', 2022, France

Tempranillo, PSI, Ribera del Duero, 2021, Spain

Bordeaux, Le Puy, 'Duc des Nauves', 2020, France