



APPETIZERS

BRAISED BEEF SHORT RIB 13

POTATO & BACON RAGOUT. RED PEPPER. SHITAKE MUSHROOM

COUNTRY PÂTÉ 10

CORNICHON. OLIVE. BAGUETTE. FRENCH MUSTARD

FOIE GRAS TORCHON 15

BLACK TRUFFLE CROISSANT. CELERY ROOT MOUSSE.
MUSHROOM DUXELLE

ARTISANAL CHARCUTERIE 14

DIJON AÏOLI. GRILLED FRENCH BREAD

ARTISANAL FROMAGE 15

TRADITIONAL ACCOMPANIMENTS. ROASTED TOMATO

RABBIT CASSOULET 14

RABBIT LOIN & CONFIT LEG. RUTABAGA. BRAISED LEGUME.

BURGUNDY BRAISED ESCARGOT 12

PARSNIP. MUSHROOM RAGOUT. PARSLEY. LEMON

SOUP & SALAD

ONION SOUP 5

SIX ONION BEEF BOUILLON. BOURGOGNE MARMALADE. GRUYÈRE

ARTISANAL GREENS 5

ROASTED ONION. PRESERVED CARROT. CASHEW. CITRUS VINAIGRETTE

ENTREES

(INCLUDES CHOICE OF SOUP OR SALAD)

PRIME BISON TENDERLOIN 35

MUSHROOM FRICASSÉE. TINKERBELL PEPPER. BLACK TRUFFLE JUS

DUCK BREAST & CONFIT LEG 28

WILD RICE. CAULIFLOWER. MAITAKE MUSHROOM. ZUCCHINI

LINE-CAUGHT TUNA 31

RED PEPPER RAVIOLI. CONFIT TOMATO. HARICOT VERT.
OREGANO VINAIGRETTE

DIVER SCALLOPS 34

POLENTA. BROCCOLINI. BRAISED CABBAGE. MEAT JUS

PRIME NEW YORK STRIP LOIN 29

BRAISED KALE. TURNIP. POACHED POTATO. FRENCH HORN MUSHROOM

VEGETABLE FRICASSÉE 19

PLEASE SEE SERVER FOR DETAILS

THREE COURSE DEGUSTATION 65

WINE ACCOMPANIMENT 20

FIVE COURSE DEGUSTATION 85

WINE ACCOMPANIMENT 30

DEGUSTATIONS ARE TO BE EXPERIENCED BY THE ENTIRE TABLE