

ENTREES

Dover Sole Meuniere

Haricots Verts

\$36.00

Sautéed Spiny Lobster Tails With Saffron Linguine

Cherry Tomato , English Peas and Prosciutto

\$32.00

Maine Seared Sea Scallops With White and Green Asparagus

Black Winter truffle Sauce

\$30.00

Bouillabaisse [Provencale Seafood Stew]

Saffron Aioli

\$33.00

Pan Seared Venaison With Cranberries and Green Peppercorn Sauce

Spatzlis

\$32.00

Roasted Rack Of Lamb with Wild Mushroom

Fingerling Potato Natural Juice

\$32.00

Braised Sweet Bread With Chestnut,Fresh Porcini,Baby Carrot

Cavatelle Pasta

\$32.00

Traditional Organic Coq au Vin (Mushroom,Bacon,and Pearl Onion)

Potato Puree

\$28.00

Long-Island Duck Breast With Orange Sauce

Crispy Spring Rolls and Fig Puree

\$30.00

Please, No Changes or Substitutions.

SIDE DISHES

All \$4.00 each

Haricots Verts

Potato Puree

Pommes Frites

Green Asparagus