

FIRST COURSE

Noix de St. Jacques Poêlée, Espuma de Pomme de Terre

Seared Atlantic Diver Scallops

Melted Leeks, Prosciutto Powder, Potato Foam, Crispy Shallots 17

Escargots de Bourgogne, Croquette de Beurre, Crème d'Ail et Coulis de Persil

Sautéed Escargots in Garlic Butter, Crispy Butter Croquette, Parsley Coulis & Light Garlic Cream 15

Pâté de Campagne aux Pistaches et ses Accompagnements

Country Style Pâté with Pistachios

Sweet Onion Marmalade, Cornichons, Pickled Onions, Local Peach Mustard 15

Foie Gras de Canard Poêlé, Garniture comme un Manhattan

Seared Hudson Valley Foie Gras & Toasted Brioche

Black Cherry & Peychaud Bitter Marmalade

Hudson Valley Bourbon & Maple Syrup Marinated Cherries

Manhattan Gelée 19

Soupe De Maïs, Salade de Crabe et Homard

Local Corn Soup, Cold Lobster & Crab Salad with Truffle Essence 16

SECOND COURSE

Tarte Fine aux Poires et Bleu

Pear & French Blue Cheese Tart, Baby Lettuce,

Sherry Vinaigrette, Bacon "Lardons" 12

Salade de Betterave et Chèvre Frais

Local Beet Medley, Orange Gastrique

Herb & Goat Cheese Mousse, Walnut Chutney

Candied Walnuts & Micro Greens 12

La Fleur Salade

Finger Lakes Baby Lettuce

Shaved Radish, Marinated Tomato, Pickled Shallots

Sherry Vinaigrette 8



MAIN COURSE

Filet de Loup de Mer, Ratatouille et Sauce Vierge

Crispy Skin Mediterranean Sea Bass & Summer Ratatouille

Kalamata Olives, Pinenuts & Wild Caperberries

Sauce Vierge, Crispy Basil 34

Homard Poché au Beurre de Thym, Gnocchi à la Parisienne, Sauce Americaine

“Thyme Infused” Butter Poached Lobster & “Americaine” Foam

Herb Parisienne Gnocchi, Wilted Spinach 39

Filet de Turbot, Sauce Hollandaise à L’Estragon

Filet of Turbot “Sous-Vide” & Tarragon Hollandaise

Crispy Potato, Asparagus & Baby Tomato 37

Canard de La Vallée de L’Hudson en Deux Préparations

Duo of Hudson Valley Duck

Oven Roasted Breast of “Hudson Valley” Duck with a “Pain d’Épices” Crust & Orange Gastrique

Duck “Confit” & Savoy Cabbage “Chartreuse” & “Perigourdine” Sauce

Celery Root Purée, Roasted Shallots & Baby Carrots 36

Filet de Bœuf Cuit Sous-Vide, Sauce au Poivre Vert & Cognac

Pan Seared Beef Filet Mignon, Potatoes “Au Gratin”

Asparagus, Green Peppercorn & Cognac Sauce 35

Carré d’Agneau Rôti aux Herbes et Moutarde, Flan de Courgettes

Mustard & Herb Crusted Rack of Colorado Lamb,

Panisse, Zucchini Flan, Rosemary Lamb Demi-Glace 36

Composition Végétarienne

Seasonal Vegetarian Preparation 29

CHEESE COURSE

Selection de Fromages Affinés

Our Daily Selection of Artisan Cheeses from around the World

Selection of Three Cheese 19

Selection of Five Cheese 24



For parties of 8 or more a gratuity of 20% will be added