

Choose 2 appetizers:

Parsnip, pear & Calvados potage
Velouté of caramelized onions & foie gras
Squash & Bourbon potage
Lobster bisque

Mozzarella di Buffala, heirloom tomatoes, basil, lemon balsamic cream
Salad of radicchio & endives, pear, walnuts & Taleggio
Arugula, goat cheese, caramelized nuts & sour cherries
Romaine hearts, marinated cipollini, Pecorino, Ponzu vinaigrette
Grilled vegetables & Feta, crostini

Chef's antipasti: cheese & confit, rapini, roasted peppers, Cerignola olives, mousse of foie gras
Breaded tiger shrimps, mayonnaise miso ginger + two salmon in verrine, bacon crumble
Brochettes of fried oysters, grapefruit mignonette mayonnaise + asparagus mousse in verrine, microgreens
Lobster raviolo, white wine & safran sauce + microgreens
Duck tataki + Caramelized pears & ricotta tarts

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Choose 2 main dishes:

Gnocchi with truffled cheese sauce
Butternut ravioli white butter, lemon, sage & safran
Tagliatelle with braised beef & Taleggio
Braised roast beef with Porto & sour cherry
Cornish hen glazed with honey & ginger
Duck duo with Marsala & foie gras sauce
Pork medaillon with green pepper & Calvados sauce
Leg of lamb with prunes & Whiskey sauce
Saumon Wellington with pistachio pesto, safran white butter
Paella with chanterelle, rapini, Pecorino



Main dishes come with sides

- chef's choice

We can customize your menu!

Ask us!