

MESCLUN

The Mixe
CHERVIL, TREVISSÉ, oak LEAVE, CHICORÉE
SAUVAGE, AND LAITUE ROMAINE Mixte the
mesclun and seasoning with vinaigrette of your
choise and Enjoy. Bon Appétit



The Mesclun is grown Best Between February and
September a Cut which is about 1 1/2 months to two Months.

Cybil R.

Fleur de Sel

*Summer Lunch
Tasting Menu*

~2004~

Wild Spanish Mackerel Tartare, Shallot Mignonette, Mustard Ganache

Or

Suckling Pig & Foie Gras Terrine, Baby Greens, Smoked Almonds, Aged Balsamic Vinegar

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Sautéed Maine Skate Wing, Yellow Corn, Toasted Couscous, Bouillabaisse Lobster Sauce

Or

Crispy Poussin, Spinach, Shallots, Chanterelle Mushrooms, Foie Gras Emulsion

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Raspberry Feuilleté, White Chocolate Caramel Ganache, Fleur de Sel

Or

La Gaufrette au Chocolat & Chocolate Ice Cream

20.12

06.22.04

A la Carte Menu
Summer 2004

~Appetizers~

Pine Island Oysters, Canadian Aged Ice Wine Verjus 12.

Mesclun Salad, Crudit  of Market Vegetables & Shallot Mignonette 9.

Seared Sullivan County Foie Gras, Dried Apricot Pur e & Provence Rose Water 19.

Lobster Salad, Red & Yellow Tomatoes, Avocado, Sliced Fennel, Chamomile Vinaigrette 17.

Portuguese Sardine Rillette Napoleon, Purslane Lettuce, Pickled Cornichon Jus, Parmesan Tuile 12.

Goat Cheese & Artichoke Ravioli, American Paddlefish Caviar, Red Beet-Dijon Jus, Basil Oil 14.

Suckling Pig & Foie Gras Terrine, Baby Greens, Almonds, Aged Balsamic Vinegar 15.

Wild King Salmon Tartare, American Paddlefish Caviar, Mustard Ganache 14.

Green Asparagus Soup, White Truffle Chestnut Ravioli 12.

~Main Courses~

Crispy Poussin, Spinach, Shallots, Chanterelle Mushrooms, Foie Gras Emulsion 29.

Venison Filet, Yukon Potato & Apple Gratin, Julienne of Truffle, Smoked Venison Sausage 36.

Roasted Lamb Rack, Garlic-Tomato Confit, Green Asparagus, Fresh Tarragon & Carrot Emulsion 35.

Florida Red Grouper Wrapped in Zucchini, Panache of Fennel & Green Zucchini, Alfonso Olive Pur e 32.

Maine Day Boat Sea Scallops, Sunchoke Pur e, Artichoke Chips, Apple Cider-Vanilla Reduction 34.

Saut ed East Coast Halibut, Yellow Corn, Toasted Couscous, Mushrooms, Red Wine Sauce 33.

Cane Sugar Marinated Pork Chop, White Sweet Potato Pur e, C pes, Port Wine Jus 31.

Confit of Veal Breast, Fava Beans & Peas, Shallots, Smoked Morel Sauce 32.

Cyril Renaud, Chef/Propri taire

Wine Celebration Series
Every Monday Night
Month of June
Champagne & New World wines by the bottle
are half off the listed price.

