

# MESCLUN

The Mix  
Chervil, TREVISE, oak leaf, chive  
Savoye, AND like ROMAINE Make the  
Mesclun and seasoning with vinaigrette of your  
choise and Enjoy. Bon Appetit



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

*Fleur de Sel*

*Spicer*

## *A la Carte Menu*

### *~Appetizers~*

- Pine Island Oysters, Canadian Aged Ice Wine Verjus 12.
- Mescalun Salad, Crudité of Market Vegetables & Shallot Mignonette 9.
- Seared Sullivan County Foie Gras, Dried Apricot Purée & Provence Rose Water 19.
- Goat Cheese & Artichoke Ravioli, American Paddlefish Caviar & Red Beet-Dijon Jus 14.
- Almond Crusted Soft Shell Crab, Avocado-Soy Bean Purée, Blood Orange & Horseradish 16.
- Wild Ivory King Salmon Gravlax, Radishes, Sprouts & Grains, Honey Vinaigrette 15.
- Suckling Pig & Foie Gras Terrine, Arugula, Aged Balsamic, Smoked Almonds 14.
- Spanish Mackerel Tartare, American Paddlefish Caviar & Mustard Ganache 14.
- White Asparagus Soup, Roasted Chestnut & White Truffle Ravioli 12.

### *~Main Course~*

- Roasted Lamb Rack, Garlic-Tomato Confit, Fiddlehead Ferns & Fennel 35.
- Crispy Poussin, Spinach, Shallots, Chanterelle Mushrooms, Foie Gras Emulsion 29.
- Venison Filet, Yukon Gold Potato Gratin, Julienne of Truffle & Smoked Venison Sausage 36.
- Steamed Sea Bass Wrapped with Wild Leeks, Green Asparagus, Tarragon & Carrot Emulsion 34.
- Maine Day Boat Scallops, Sunchoke Purée, Artichoke Chips, Apple Cider-Vanilla Reduction 33.
- West Coast Halibut, Spring Onions & Shallots, Smoked Morel Sauce, Fava Beans & Peas 35.
- Cane Sugar Marinated Pork Chop, White Sweet Potato Purée, Cèpes, Port Wine Jus 31.
- Confit of Veal Breast, Wild Mushrooms, White Asparagus & Roasted Parsnips 34.

*Cyril Renaud, Chef/Owner*

***Les Desserts***

*Roasted Apricot Tartlette, Lemon Thyme*

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*Banana Mousse, Crème de Café, Chocolate Dentelle*

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*Caramelized Granny Smith Crêpe & Devonshire Whipped Cream*

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*Raspberry Feuilleté, White Chocolate Caramel Ganache, Fleur de Sel*

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*Confit of Rhubarb & Organic Strawberry, Mascarpone Vanilla Parfait*

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*La Gaufrette au Chocolat, Chocolate Ice Cream, Black Mint*

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*Hot Chocolate Tart Soufflé, Vanilla Ice Cream*

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*Assiette of Sorbets*

*Any Selection*

9.

**Wine Celebration Series  
Every Monday Night  
Month of June  
Champagne & New World**

July- Burgundy & Loire Valley  
August- Loire Valley & Rhone  
September- Bordeaux, Loire Valley & Alsace

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