

LA TRADITION
CLASSICS & COUNTRY COOKING

FIRST

QUENELLES DE BROCHET
CRAWFISH, VOL AU VENT, BUTTON MUSHROOM
SAUCE AMERICAINE
\$24

PROVENÇAL WHITE ASPARAGUS
QUAIL EGG, HAZELNUT, TARRAGON,
PROSCIUTTO DI PARMA, MADEIRA EMULSION
\$38

SECOND

STRIPED BASS "EN PAUPIETTE"
POMMES PURÉE, BABY LEEKS
SAUCE MEURETTE
\$46

POULET RÔTI
MOREL MUSHROOMS, ENGLISH PEAS, MINT
SAUCE SUPRÊME
\$42

12OZ DRY AGED STRIPLOIN
AGED CHEDDAR & POTATO PEROGI, WILD RAMPS
ASPARAGUS, NATURAL JUS
\$52

LA SAISON
SPRING FLAVORS

FIRST

HAMACHI TARTARE*
TONNATO VERDE, WHOLE GRAIN MUSTARD
RADISH, CELTUCE
\$25

DUCK AND FOIE GRAS TERRINE
RHUBARB, PICKLED CELERY, WALNUT
BRIOCHE TOAST
\$32

SECOND

ROASTED ATLANTIC COD
ARTICHOKE, FINGERLING POTATO
MUSSELS, SAUCE MARINIÈRE
\$44

CRESCENT FARM DUCK BREAST*
SOUR CHERRY, BABY FENNEL, SWISS CHARD
MARCONA ALMOND, JUS DE CERISE
\$48

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

EXECUTIVE CHEF AARON BLUDORN

LE POTAGER
INSPIRED BY THE MARKET

FIRST

GARDEN LETTUCE SALAD
PECORINO ROMANO, PISTACHIO VINAIGRETTE
\$18

PEA SOUP
PARMESAN, CHARRED ONION CREAM
MINT OIL
\$23

SPRING VEGETABLE SALAD
BABY LEEKS, RADISH, SUNFLOWER SEEDS
LEEK VINAIGRETTE
\$21

SECOND

ASPARAGUS RISOTTO
ROBIOLA BOSINA, ROASTED ONION OIL
MOUSSERON MUSHROOM
AP \$28 / MC \$39

BURRATA RAVIOLI
SPRING ONION, PEAS, RADISH, WALNUTS
NETTLE PESTO
AP \$30 / MC \$42

LE VOYAGE
VIETNAMESE CUISINE

FIRST

SHRIMP TOAST
PAPAYA SALAD, TAMARIND, CULANTRO
\$25

VIETNAMESE CRAB BISQUE
CHILI OIL, MINT, CRISPY SHALLOTS
\$23

SECOND

LOUP DE MER "CHA CA"
VERMICELLI NOODLES, DILL, TURMERIC
PEANUTS
\$45

GRILLED PORK CHOP
VIETNAMESE SAUSAGE, BẢNH XÈO
MUNG BEAN, CILANTRO
\$44

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