



Menu eighty-nine dollars per person  
tax and gratuity not included

Amuse Bouche

Espuma of asparagus and truffles

Appetizer choice of one

French onion soup

Foie gras terrine, figs and fennel preserve, toasted baguette

Beets and goat cheese salad, pistachio, citrus vinaigrette

Gratin of Scallops, béchamel sauce

Main course choice of one

Filet aux 3 poivres

beef filet, three pepper sauce

served with housemade pommes frites and haricots verts

Halibut, mustard beurre blanc sauce

served with steamed new potatoes and asparagus

Crispy duck leg confit, cherry jus

served with pomme purée and herb roasted turnips

Dessert choice of one

Dessert created by Gaby & Jules

white chocolate mousse with lemon verbena cream insert,  
raspberry gelée insert, lemon sablé

Hazelnut chocolat mousse with orange coulis

Crème Brulée

An auto gratuity of 20% will be added to the entire check  
thank you for your understanding

