

Escargot Bourguignon

butter, garlic, parsley

Tuna Tartare

Smoked soy, radish, yuzu kosho, pickled shallots

2ND COURSE

CHOICE OF

Spring Lamb Hachis Parmentier

red wine and demi glace braised lambtopped with pomme purée au gratin

Lobster Hash Benedict

butter poached lobster, fingerling potatoes, black truffle butter, poached eggs, Hollandaise sauce

Pan-Seared Filet

Twin petit filets, foie gras butter, poached eggs baguette, red wine Béarnaise sauce

3RD COURSE

CHOICE OF

Crème Brulée

Chocolate Spice Genoise

Cherry jam, Chantilly Cream

ONE HUNFRED DOLLARS PER PERSON
EXCLUDING TAX AND GRATUITY
AUTOGRATUITY WILL BE ADDED FOR ALL PARTIES

