



RAFRAÎCHISSEMENTS

Pomegranate Sparkler 9.

Fresh Cranberry Apple Juice 7.

COCKTAILS

Chambord Royale (6oz) 18.
Chambord, honey syrup, raspberry, blackberry, sparkling wine

Bellini Mandarine (4oz) 14.
freshly squeezed tangerine juice, Eric Bordelet brut cider, thyme



BRUNCH

ADD SHAVED TRUFFE NOIRE TO ANY DISH 26

Soupe en Croûte

French onion, puff pastry, mountain Gruyère, Cognac

or

Terrine

foie gras & duck, Marcona almonds, gingerbread, Armagnac-poached prunes, Sauternes gelée

or

Salade Composée

heirloom beets, fried green tomato, chèvre, pomegranate, hazelnuts, crab apples,

cider sourdough crisps

or

Crabe et Œufs

Fogo Island snow crab, slow-poached egg, brioche, yuzu Hollandaise

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Bœuf

beef tenderloin, beef tongue pastrami, grilled asparagus, verjus soubise, carrot & potato pavé,

sauce Périgueux

or

Quiche Lorraine

smoked bacon, radicchio, endive, spinach, verjus vinaigrette

or

Saumon

Atlantic salmon, orzo, salmon caviar, braised leek, coriander tempura, Champagne velouté

or

Poulet

Cornish hen, grilled baby aubergine, cumin panisse, king oyster mushroom, couscous crisps,

curry yoghurt jus

or

Lotte

monkfish, chorizo, haricots blancs, pickled jalapeño, butternut squash, lime leaf beurre blanc

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Religieuse

choux pastry, mandarin bavarois, elderflower buttercream, mandarin ice cream

or

Chocolat

hazelnut chocolate dacquoise, chocolate streusel, crème fraîche ice cream

or

Fromage

Sainte-Maure, Cantal, Le Porto Bleu, Osprey Bluffs Honey, yuzu marmalade, walnut croûtes

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69 PER PERSON