

APPETIZERS

Terrine of Duck Truffée

Duck Liver Mousse Terrine with Truffles, Croustades, Port Wine Reduction
\$9.50

Hearts of Palm

Hearts of Palm, Jumbo Asparagus, Pomegranate Kernels and Vinaigrette
\$9.50

Escargots Maison

Sautéed Escargots, served with Warm Bartlett Pears, Mesclun Salad, Stilton Cheese Sauce
\$10.00

Chilled Jumbo Shrimp Cocktail

\$15.95

Chesapeake Bay Crab Cakes

Savory Lump Crab Cakes, Roasted Red Pepper Mayonnaise
\$15.95

SOUPS AND SALADS

Chocolate Bisque

A Delicately Spiced Chocolate Bisque, Served with a Quenelle of Foie Gras
\$7.50

Butternut Squash and White Truffle Bisque

A Savory Purée of Butternut Squash and Piedmontese White Truffle
\$7.50

The Gilded Salad

Mesclun, Roasted Golden Beets, Feta Cheese, Shallot and Honey Vinaigrette
\$7.95

Classic Cæsar Salad

Croutons and Shredded Parmesan Cheese Tossed in a Dressed Chopped Romaine Lettuce
\$7.95

ENTRÉES

Lobster Tails

*Poached in Armagnac and Vanilla Served with Salsifis and Chestnuts Compote,
Orange infused Fennel Butter*

\$40.00

Striped Bass

*Sautéed Porcini Dusted Striped Bass Fillet, Toasted Israeli Couscous, Parsnip Chips
Port Wine Reduction*

\$27.00

Long Island Duckling

Crispy Roasted Long Island Duckling, Canadian Wild Rice, Peppercorn and Cranberry Sauce

\$25.00

Milk Fed Veal Chop

*Roasted Milk Fed Veal Chop, Haricots Vert Bundles and Baby Carrots
Gratin Potatoes, Pied de Mouton Mushrooms, Calvados sauce*

\$36.00

Châteaubriand

*Sliced Filet Mignon, Haricots Vert Bundles and Baby Carrots, Mashed Celery Root and Potato,
Périgord Truffle Sauce*

\$35.00

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness
Chef Jacques Larsen and his staff use only the finest ingredients in the preparation of all of their food.*