

BEAUJOLAIS

Friday, November 2nd

Les Petites Assiettes

<i>Brown Point, ME. Oysters (6)</i>	24	
<i>Goat Cheese, Beet Tartar, Olive Tapenade, Eggplant Caviar</i>		15
<i>Marinated Olives</i>	6	<i>Charcuterie</i> 18
<i>Bacon-wrapped Dates, Romesco</i>	13	<i>Chicken Liver Mousse</i> 14
<i>Escargots à la Bourguignonne</i>	13	<i>Mushroom & Duck Cigars</i> 14
<i>Seared Foie Gras, Apples, Calvados, Brioche</i>		24

Soupe et Salade

<i>Onion Soup à la Gratinée</i>		13
<i>Pumpkin Soup, Pork Belly, Fried Sage</i>		12
<i>Tripes à la Mode de Caen</i>		13
<i>Frisée, Pear, Endive, Hazelnut Dressing</i>		12
<i>Leek Salad, Roquefort, Walnuts, Dijon Vinaigrette</i>		13
<i>Roasted Beets, Local Greens, Pistachio Aillade, Humboldt Fog</i>		13

Les Plats Principaux

<i>Mussels Marinières, Frites, Bearnaise</i>		28
<i>Prosciutto wrapped Halibut, Pommes Puree, Lobster Sauce</i>		38
<i>Scallops, Chanterelles, Hazelnut Butter, Lemon, Cauliflower Puree</i>		37
<i>Baked Phyllo, Butternut Squash, Risotto, Goat Cheese, Arugula, Artichoke, Lentil Cream</i>		28
<i>Duck Breast, Potatoes, Mandarin-quats</i>		36
<i>Duck Confit and Crisp Sweetbreads, Lentils, Madeira Bacon</i>		34
<i>Pork Rib Chop, Dijon-crust, Roasted Thumbelina Carrots, Turnips</i>		
<i>Hanger Steak, Frites, Bearnaise, Sautéed Mushrooms</i>		34
<i>Filet Mignon, Potato Gratin, Truffle Sauce</i>		45

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Prix Fixe Menu \$70

Wine Pairing \$40

1st course

Warm Belon Oysters, Uni Butter

Val De Mar Brut Nature Rose

2nd Course

Fried Octopus, Roasted Tomato, Flageolet Beans

Kuentz-Bas Alsace 2015

Main Course

Venison Chop and Quail, Noodles, Chard, Thyme Jus

Lirac, Du Clos De Sixte, Cotes du Rhone 2015

Dessert (choice)

Dessert Trio

Italian Prunes With Humboldt Fog

Château Roumieu-Lacoste Sauternes 2015