

RAW BAR**VOLZHENKA CAVIAR**

*Traditional Garnish of Blinis, Eggs,
Shallots, Chives*

VOLZHENKA SIBERIAN **\$180**VOLZHENKA OSCIETRA **\$260**V20 PRIME OSCIETRA **\$320****Seafood Plateau**

Shrimp, Oysters, Lobster, Crab, Tuna Tartare, Scallop Ceviche

\$147**Caviar Dip**

Sour Cream, Caviar, Warm Crumpets

\$87**Chilled East Coast Oysters** ^{GF}

Lime Mignonette, Habanada Pepper

\$47**Shrimp Cocktail** ^{GF}

Cocktail Sauce, Fresno Chili

\$40**STARTERS****Caesar Salad**

Breadcrumb, Lemon, Parmesan, Classic Dressing

\$25**Paris Mushroom Salad** ^{GF}

Mimolette Cheese, Gremolata, Breadcrumb

\$26**Beef Tartare Tart**

Pickled Mushroom, Egg Yolk Jam, Caviar

\$32**Tuna Carpaccio** ^{GF}

Avocado, Chorizo, Puffed Rice

\$37**Tomato Tartare** ^{GF}

Olive Jam, Burrata Ice Cream

\$29**Pan Seared Scallop** ^{GF}

Crushed Potatoes, Wilted Spinach, Lobster

\$38**Chilled Foie Gras**

Spiced Strawberry, Rhubarb, Pickled Strawberry, Toasted Brioche

\$47**Escargots Classic**

Burgundy Snails, Parsley Garlic "Green Velouté",
Garlic Crouton, Fried Parsley

\$26**Fouquet's Onion Soup**

Three Cheeses, Baguette Croutons, Chive

\$26

MAIN COURSES

Potato Gnocchi Ratatouille 🍴 Zucchini, Eggplant, Tomato, Basil, Parmesan	\$38
Ricotta Rotolo 🍴 Chive Soubise, Fava Leaves, Morels	\$36
Branzino Au Pistou Orzo Pasta, Fall Vegetables, Kale, Basil Pesto	\$48
Striped Bass En Papillote Asparagus, Chanterelles, Peas	\$48
Duck Confit Orecchiette Broccoli Rabe, Aged Parmesan, Sourdough Breadcrumb	\$38
Lobster Linguine Calabrian Chili, Mushrooms, Lobster Reduction	\$72
Dover Sole Meunière (17-21oz) Ⓞ Pomme Purée Spiced with Turmeric, Brown Butter, Lemon, Parsley, Capers	\$112
Roasted Breast of Duck Ⓞ Orange Braised Endive, Swiss Chard, Celery Root, Date Jus	\$64
Herb Roasted Organic Chicken Chicken Kiev Croquets, Potato Puree, Chicken Jus	\$46
Rack of Lamb Braised Lamb Rib, Onion, Grilled Lettuce, Turnip	\$90
Short Rib Crushed Potato, Wild Mushrooms, Red Wine Jus	\$68
Beef Wellington for Two Braised Potato, Mushroom, Spring Roots, Madeira Jus	\$175

FROM THE GRILL Ⓞ

Faroe Island Salmon	\$42
Veal Chop (12oz)	\$64
Beef Filet (8 oz)	\$82
Bone In Ribeye (22 oz)	\$162

SAUCES Ⓞ **\$8**

Béarnaise
Red Wine Jus
Au Poivre
Chimichurri
Blue Cheese
Butter
Truffle Jus

SIDE DISHES \$16

'Coin de Rue' Fries Ⓞ
Potato Purée Ⓞ
Seasonal Salad Ⓞ
Mushroom Fricassee Ⓞ
Macaroni au Gratin
Potato au Gratin Ⓞ
Creamed Spinach Ⓞ
Sautéed Broccoli Ⓞ