

THREE COURSE MENU | 125 PER PERSON

TO START

LA TRADITION

CLASSICS & COUNTRY COOKING

VICHYSOISE

CHILLED AVOCADO SOUP
SHRIMP, DILL, CAVIAR, CRÈME FRAÎCHE

BEEF TARTARE

CORNICHONS, MUSTARD
POTATO CHIPS, LETTUCE

LA MER

INSPIRED BY THE SEA

HAMACHI

FENNEL, WATERMELON
FRESNO PEPPER, CITRUS

MAINE LOBSTER | 15 SUPPLEMENT

CELERIAC, HAZELNUT
PÉRIGORD BLACK TRUFFLE

LA SAISON

SPRING FLAVORS

AUTUMN SALAD

BEETROOT, HONEY CRISP APPLE
FETA, PISTACHIO, ZA'ATAR YOGHURT

BURRATA

HEIRLOOM TOMATO, ZUCCHINI
OLIVE, BASIL PISTOU

LE VOYAGE

WORLD DISCOVERY

GRILLED OCTOPUS

ROMESCO SAUCE, MARCONA ALMOND
PIQUILLO PEPPER, ARUGULA

TUNA NIÇOISE

YELLOWFIN TUNA CARPACCIO, GREEN BEAN
OLIVE, QUAIL EGG, MARINATED ANCHOVY

MAIN COURSE

LA TRADITION

CLASSICS & COUNTRY COOKING

ROASTED CHICKEN

TARRAGON, TOMATO
SUMMER SQUASH, POLENTA

TOURNEDOS ROSSINI | 25 SUPPLEMENT

BEEF TENDERLOIN, FOIE GRAS, SPINACH
POMME DAUPHINE, BLACK TRUFFLE SAUCE

LA MER

INSPIRED BY THE SEA

ORA KING SALMON

BABY CARROT, SMOKED POTATO
MUSSEL, SAFRAN

LOUP DE MER

BAKED SEA BASS, FENNEL, MANGO
PAPAYA, PILAF RICE, CITRUS VINAIGRETTE

LA SAISON

SPRING FLAVORS

ROASTED DUCK

PEAR, SWISS CHARD, PARSNIP
BEET, RED WINE JUS

SCALLOPS

VADOUVAN, ROMANESCO
GRENOBLOISE SAUCE

LE VOYAGE

WORLD DISCOVERY

RAVIOLI

RICOTTA & SPINACH RAVIOLI
TOMATO SAUCE, OLIVE, PINE NUT

BERKSHIRE PORK CHOP

BACON CRUST, BRAISED ENDIVE
APPLE PURÉE, SAUCE ROBERT

CAVIAR | 1 oz

KRISTAL | 260

OSCIETRE GOLD | 360

SIDE DISHES | 12

GREEN BEANS

PILAF RICE

GREEN SALAD

DESSERT

CHOCOLATE COULANT

SALTED CARAMEL, VANILLA ICE CREAM

BABA AU RHUM

CHANTILLY, CONFIT PINEAPPLE, PLANTATION RUM

VACHERIN

BLUEBERRY, CASSIS, ELDERFLOWER

TARTE AU CITRON

LEMON MERINGUE PIE, RASPBERRY

ALL PRICES DISPLAYED ARE SUBJECT TO 12% VAT AND 15% SERVICE CHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF DAVID LEPAGE