

Dîner

Salade “Majorelle”
“Sucrine” Leaves, Basil, Mint, Cucumber

Carottes et Oranges à la Marocaine
Moroccan braised Carrots and Orange Salad

Mosaïque de Tomates et Basilic
Mosaic of Tomatoes, Lemon and Basil

Asperges Vertes, Vinaigrette
Green Asparagus, Mustard Vinaigrette

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Soupe du Jour

Céviche de Saumon
Salmon Céviche

Foie Gras au Sauternes
Foie Gras sauté with Sauternes

Huîtres aux Endives
Oyster and Endive Salad

Caviar Ossetra Doré Garni Complet aux Blinis \$ 185
Gold Ossetra Caviar with Blinis and Garnishes

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Tagliatelles de Zio Dante
Tagliatelle with Clams, Garlic, Parsley

Risotto au Safran et Homard
Saffron and Lobster Risotto

Spaghetti à l’Huile d’Olive, Tomate
Spaghetti with Olive Oil, Basil, Tomato

Couscous et Légumes au Harissa
Couscous with Vegetables and “Harissa”

- Prix Fixe Dîner - \$110

Le Plat du Jour

Goujonettes de Sole “Murat”
Sole “Goujonette” strips, artichokes, potatoes

Daurade Rôtie au Romarin
Orata Baked with Rosemary, Olives

Saumon au Banyuls, Lentilles “Du Puy”
Salmon Sauté with Banyuls, “Du Puy” Lentils

Tajine de Snapper aux Citrons Confits, Fenouil
Snapper “Tajine” Lemons, Fennel, and Olives

Poulet Rôti au Thym, Mousseline aux Pommes de Terre (for two)
Chicken Roasted with Thyme, Potato “Mousseline”

Caneton à l’Orange, Riz Rouge Sauvage
Duck Magret with Orange, Wild Rice, scented with Orange Blossom Water

Escalopines de Veau, Beurre Noisette, Artichauts et Pistaches
Veal Scalopini, nut brown butter, Artichokes and Pistachios

Côtelettes d’Agneau Provençale, Riz aux Amandes, Echalottes
Lamb Chops with Rosemary, Pilaf Rice with Almonds, Shallots

Steak au Poivre à l’Armagnac
Peppercorn and Armagnac Steak

Ox Tail Braisé au Vin De Bourgogne
Ox Tail Braised in Red Burgundy wine

Nos Fromages et Desserts

Poire Rôtie au Saint Nectaire
Pear Roasted with “Saint Nectaire”

Assortiment de Fromages Affinés, Pain aux Noix Grillé
Cheese Assortment with Grilled Walnut Bread

Soupe de Fruits Rouges, et sa Glace Vanille
Red Fruit Essence with Vanilla Bean Ice Cream

Tarte Sablée aux Fraises
Strawberry “Sablé” Tart

Marquise au Chocolat Noir

Mousse au Chocolat, Sauce Grand Marnier

Pêche “Melba”

“Baba au Rhum”

“Oeuf à la Neige”

Soufflés
Chocolate, Grand Marnier, Pistache

Glaces
Vanille, Praline, Café

Sorbets
Citron, Cassis, Melon

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Parties of 5 or larger will incur a 20% service charge*

