

## DESSERTS

### ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

### “BRILLAT SAVARIN” AU MIEL

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### MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

### TARTE À LA RHUBARBE

Pistachio Ice Cream

### Millefeuille

with Strawberries

### PAVLOVA

With Berries

### GRANITÉ

Watermelon

### GLACES

Lychee

Chocolate

Espresso

### SORBETS

Hibiscus & Berry

Mango

Coconut

### SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Raspberry

### FINANCIERS

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### THÉ MAROCAIN À LA MENTHE - \$9

CAFÉ | DEMI-TASSE | INFUSIONS

PASTRY CHEF MATTHEW LAMBIE



# MAJORELLE

## APPETIZERS

### SALADE MAJORELLE

Watercress, Boston Lettuce, Avocado, Cucumber, Haricots Verts, and Lemon Vinaigrette

### BURRATA, TOMATES ET BASILIC

Burrata, Tomato from Eckerton Hill Farm and Basil

### LÉGUMES D'ÉTÉ À LA GRÈCQUE

Preserved Summer Vegetables with Coriander and Lemon

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### OYSTERS MALPECQUE\*

### “CRUDO” DE FLUKE, RADIS, CONCOMBRE ET JALAPEÑO\*

Fluke Crudo, Radish, Cucumber, Jalapeño and Lemon

### POULPE, POMMES DE TERRE SAUTÉES, MOJO PICON\*

Octopus, Sautéed Fingerling Potatoes and “Mojo Picon”

### PALOURDES FARCIES AU CHORIZO\*

Stuffed Clams with Chorizo

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### RIS DE VEAU “À LA PROVENÇALE”

Crispy Sweetbread “Provençale”

### VOL-AU-VENT D'ESCARGOTS EN PERSILLADE

Snails in Puff Pastry with Parsley and Garlic

### TERRINE DE FOIE GRAS, DÂTES ET PISTACHES

Foie Gras Terrine with Dates and Pistachio

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### PÉTROSIAN OSSETRA CAVIAR AND BLINI - \$265

**PRIX FIXE : 2 COURSES \$145 | 3 COURSES \$165**

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

## MAIN COURSES

### SAUMON FROID POCHÉ À L'OSEILLE, SALADE DE PETITS POIS

Cold Poached Salmon with Sorrel and Peas

### LOTTE POÊLÉE, FLEUR DE COURGETTE AU THYM ET CITRON

Pan Seared Monkfish, Zucchini Blossom with Thyme and Lemon

### SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

Grilled Dover Sole, Haricots Verts, Mustard Sauce - \$22 supplement

### BAR DE LIGNE GRILLÉ, RATATOUILLE ET POIVRONS FUMÉS

Grilled Wild Striped Bass with Ratatouille and Smoked Red Peppers Sauce

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### RISOTTO AUX GIROLLES

Chanterelles Risotto

### CRUMBLE DE LÉGUMES DE SAISON AU PARMESAN

“Crumble” of Summer Vegetables with Parmesan

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### POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato, Mushroom and Bacon

### FILET DE VEAU, POIVRONS FARÇIS AU CHÈVRE

Veal Tenderloin, Stuffed Piquillos Pepper with Goat Cheese

### MAGRET DE CANARD AUX PÊCHES RÔTIES

Pan Seared Duck Breast and Roasted Peach

### TAJINE D'ÉPAULE D'AGNEAU AUX LÉGUMES

Lamb Tajine with Vegetables and Couscous

### FILET MIGNON DE BOEUF, SAUCE AU POIVRE

Beef Tenderloin with Peppercorn

## SIDES

\$16

CREAMED SPINACH

POTATO MOUSSELINE

RATATOUILLE

HAND-CUT FRIES

EXECUTIVE CHEF DAVID THUAL