

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS
Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT
Dark Chocolate Mousse

MILLE FEUILLE
With Madagascan Vanilla Bean

BABA AU RHUM
With Whipped Cream

GRANITÉ
Pomegranate and Pineapple

GLACES
Caramel
Chocolate
Espresso

SORBETS
Hibiscus & Berry
Green Apple
Coconut

SOUFFLÉS - \$15 supplement
Grand Marnier, Chocolate, Chestnut

FINANCIERS

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
SALADE D’ENDIVES ET POIRES AU ROQUEFORT	Endives and Pear Salad with Blue Cheese and Walnuts
SALADE DE BETTERAVES ET RICOTTA	Beets Salad, Ricotta and Mustard “Vinaigrette”
OYSTERS MALPECQUE*	
“CRUDO” DE HAMACHI*	Hamachi Crudo, Jalapeños and Pink Peppercorn
POULPE GRILLÉ, POMMES DE TERRE ÉPICÉES*	Grilled Octopus with Spicy Fingerling Potatoes
NOIX DE SAINT-JACQUES À LA PROVENÇALE*	Sea Scallops “Provençale”
RIS DE VEAU AUX CHATAIGNES ET MORILLES	Sweetbread with Chestnuts and Morels
VOL-AU-VENT D’ESCARGOTS EN PERSILLADE	Snails in Puff Pastry with Parsley and Garlic
FOIE GRAS SAUTÉ AUX POIRES	Seared Foie Gras with Sautéed Pears
OSSETRA CAVIAR AND BLINI - \$265	
PRIX FIXE : 2 COURSES \$135 3 COURSES \$155	
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.	

MAIN COURSES	
SAUMON SAUTÉ AUX LENTILLES	Sautéed Salmon and Lentils
FILET DE BAR, ENDIVES CARAMÉLISÉES ET COULIS DE PANAIS	Black Sea Bass, Caramelized Endives and Parsnip Coulis
SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE	Grilled Dover Sole, Haricots Verts, Mustard Sauce - \$22 supplement
LOUP DE MER GRILLÉ, PURÉE DE TOPINAMBOURS ET SAUCE VIERGE	Grilled Branzino, Sunchokes Purée
RISOTTO AU HOMARD	Lobster and Saffron Risotto
TAJINE DE LÉGUMES ET COUSCOUS	Vegetables Tajine and Couscous
POULET RÔTI GRAND-MÈRE	Roast Chicken, Potato Mushroom, and Bacon
MAGRET DE CANARD AUX MARRONS ET CELERI	Duck Breast with Chestnuts and Celery
CARRÉ D’AGNEAU RÔTI, GRATIN DE POMMES DE TERRE À L’ÉPOISSES	Roasted Rack of Lamb, Potato Gratin with “Epoisses” Cheese
FILET MIGNON DE BOEUF, SAUCE AU POIVRE	Beef Tenderloin with Peppercorn
SIDES	
\$15	
CREAMED SPINACH	
POTATO MOUSSELINE	
HARICOTS VERTS	
HAND-CUT FRIES	