


chef's tasting menu


SMOKED SALMON MOUSSE

in caraway cone, caviar "jimmies"

 NV PAUL DROUET 'SPECIAL RESERVE ALAIN DUCASSE' BRUT


POTATO WRAPPED SPINY LOBSTER

florida conch and corn chowder

 1998 TRIMBACH 'RESERVE' PINOT GRIS


GRILLED YELLOWFIN TUNA

shaved foie gras, giant limas stewed in duck bouillon


 1997 AU BON CLIMAT 'LA BAUGE AU-DESSUS' PINOT NOIR

ROAST SADDLE OF LAMB

mustard braised lamb kidney, spinach gnocchi, chianti reduction


 1996 CASTELLO DI SAN POLO IN ROSSO CHIANTI CLASSICO

TONIGHT'S ARTISAN CHEESE...HUMBOLDT FOG


 1997 AHLGREN 'BATES' RANCH' CABERNET FRANC

GRAND MARNIER SOUFFLE

chocolate sorbet, blood orange anglaise

 1998 MEFFRE 'LAURUS' MUSCAT DE BEAUMES-DE-VENISE

80

 with suggested wines 120



appetizers

VEAL SWEETBREAD "HOLSTEIN"

german potato salad, maple vinegar 13

GOLDEN BOUILLABAISSE SOUP

atlantic seafood terrine 14

HOT AND COLD OYSTERS

crisp oyster, oyster tartar, sevruga caviar 15

GAME POT AU FEU

madeira, horseradish custard 12

CARAMELIZED MAINE SEA SCALLOPS

thai basil, lemongrass-ginger-carrot emulsion
sea urchin 18

GARDEN GREEN SALAD

hard cider-hazelnut dressing
french bleu beignet 12

FOIE GRAS DUET

"au torchon" with ice wine-cranberry consommé
pan seared with green peppercorns,
clementines, sunchokes 24

**BAKED PERIGORD CHEVRE
IN WALNUT CRUST**

heirloom beets in truffle aspic 13

CAVIAR SERVICE

osetra 80, beluga 110

The Fed

entrees

SKILLET ROASTED BLACK SEA BASS

porcini risotto fritters, braised fennel, grilled radicchio, meat juices 34

PAN ROASTED MONKFISH

Szechuan peppercorns, sautéed yellow and garlic chives, crabmeat and salted black bean sauce 33

BUTTER BRAISED TWO POUND LOBSTER

black mussel chowder, pernod-saffron emulsion 42

GLAZED MUSCOVY DUCK BREAST

lavender honey, duck confit, black quinoa, blood orange gastrique 31

GRILLED NEW YORK SIRLOIN

confit of five onions and oxtail, crisp potato, peppered cabernet reduction 43

ROASTED COLORADO LAMB RACK

madeira braised shank, portobello mushroom and goat cheese tart tatin 45

SKILLET ROASTED FRENCH DOVER SOLE

bacon dressed pea tendrils, red wine-shiitake puree 39

PAN SEARED BEEF TENDERLOIN

dungeness crab stuffed mushroom, "peanut" potatoes, whiskey sauce 40

.....

esoteric cheese presentations

BRILLAT-SAVARIN TORTE

french triple cream, ice wine marinated dried fruits 12

TRIO OF BLUE CHEESE

gorgonzola torta with basil
bleu de bonneval, fig and sesame paste
shropshire with walnut candy apple 14