

SOUPÇON

JUNE 2003

chilled yellow flesh HONEYDEW MELON soup, saffron & lump crab	8
warm GOAT CHEESE tart, tomato confit, port essence	9
tempura ROCK LOBSTER TAIL, mango, vanilla bean vinaigrette	13
sautéed crispy VEAL SWEETBREADS, braised endive, maytag blue cheese, 21 year old balsamic vinegar	11
herb marinated SQUAB breast, red wine braised leg, red wine risotto, shallot crisps	11
HUDSON VALLEY FOIE GRAS "chaud froid", seared-pineapple relish, en TORCHON-fleur de sel	15
tandoori spiced COLORADO RACK OF LAMB, chive polenta, natural jus, white truffle oil	38
grilled ELK TENDERLOIN, griddled corn cake, pommery mustard/clover honey glaze, sweet potato hay	30
roasted petit FILET MIGNON, potato gratin, chanterelles, meat jus	32
crispy roast DUCK, lobster won-tons, soy/plum/ginger sauce	25
sautéed CAPE COD STRIPED BASS, sunchoke, brussel sprouts, citrus vinaigrette	27
slow roasted wild ALASKAN SALMON olive oil potatoes, spring vegetables, pistou broth	25
assorted vegetable PAVÉ, vegetable coulis, micro-green garnish	19

PLEASE NO SUBSTITUTIONS

