**Appetizers**

**LA SAINT JACQUES ET L'HUIUITE**
Seviache of Thinly Sliced Diver Sea Scallops with Oscetra Caviar
in a Nage of Maine Oysters and Sea Urchins with Radishes and Celery  $15 supp.

**LE HOMARD ET LE BASILIC**
Salad of Maine Lobster with Spring Cruditées, Mango, Basil, Peppermint and a Coconut – Curry Dressing

**LE THON ET LE CAVIAR**
Tuna Tartar Seasoned with Wasabi with Crisp Cucumber and Radish
Topped with Oscetra Caviar and a Meyer Lemon Coulis  $25 supp.

**LE FOIE GRAS ET LA RHUBARBE**
Terrine of Duck Foie Gras with Pistachio, Spiced Rhubarb Gelee and Fennel “Cru et Cult”  $20 supp.

**LE CRABE ET LA CAROTTE NOUVELLE**
Peeky Toeb Crab Salad with a Spring Carrot Coulis, a Coriander - Cumin Dressing and Peppery Cress

**LE CAVIAR ET LE SAINON FINE (DANIEL'S PRIVATE STOCK CAVIAR)**
Iranian “Karabanum” Oscetra 50g $130 supp.  Iranian Beluga 50g $210 supp.  Smoked Salmon  $10 supp.

**LES MOUSSES ET LES RACINES DE PRIMITIVI**
“Bouchot” Mussel’s Gratinée with Herbs, Almond and Ham
with Fava Beans and Tomato in a Root Vegetable, Mussel and Saffron Broth

**LES TROMPETTES ET LE CRESSON**
Velouté of Spring Mushrooms with a Black Trumpet Fili
Spring Roll Filled with Watercress, Seasonal Vegetables and Foie Gras

**Une Célébration d’Asperges**

**L’ASPERGE BLANCHE ET LA TRUITE**
Warm White Asparagus with a Truffled Poached Egg Dressing, a Spring Herb Salad and Crispy Brioche

**L’ASPERGE VIERTE ET L’ARTICHAUT**
Salad of Young Lettuce with Green Asparagus, Artichokes, Chervil and a Mustard Vinaigrette

**L’ASPERGE SAUVAGE ET LE SAINT JACQUES**
Roasted Sea Scallops with Wild Asparagus, Spring Squash
Tomato Confit and a Pine Nut and Basil Pesto Broth

**Le Chef de Cuisine**

*Alex Lee*

**Main Courses**

**LE “BLACK BASS” ET LA SYRAH**
Paupiette of Black Sea Bass in a Crisp Potato Shell with Tender Leeks and a Syrah Sauce

**LE SALMON SAUVAGE ET LE CEPE**
Roasted Wild Alaskan Salmon with a Porcini Bordelaise Sauce, Fingerling Potatoes and Wild Watercress

**LE CABILLAUD ET LE THYM CITRONNE**
Pan Roasted Cod with Lemon Thyme, a Casserole of Fennel, Zucchini and Tomato Confit
a Tapenade Garlic Toast and a Bouillabaisse Emulsion

**LE FLEETAN ET L’OSEILLE**
Nova Scotia Halibut Braised in Olive Oil and Littleneck Clam Juice
with Butterball Potatoes, Leeks, Hor Shimeji Mushrooms and a Serrad Emulsion

**Une Célébration de Mouelles**

**L’ECRIVISE ET LA CAILLE**
Morëls Stuffed with Foie Gras, a Fricassée of Crayfish and Oual, Fava Beans and a Savory Jus
(Appetizer only)

**LE BAR ET LA LAITUE**
Steamed Wild Striped Bass with Butter Lettuce, Tender Tumips in a Lettuce Cream and a Morel Jus

**LE VEAL ET LE RIS DE VEAU**
Roasted Veal Tenderloin au Jus with Morels, Sweetbreads “en Cocotte”
Seasonal Green Vegetables “Liés au Vert” and Crisp Romaine “à la Crème”

**LA POULARD ET LE POIVRON DOUX**
Roasted Organic Chicken with a Sweet Pepper and Spring Garlic Marmalade
Stuffed Artichokes with Basil and Crispy Black Olive and Cumin “Panisses”

**L’AGNEAU ET LE PETIT POIS**
Roasted Lamb Medallions with a Citrus - Rosemary Glaze
and a Navarin of Lamb Shoulder with Spring Root Vegetables, Peas and a “Rapée” of Pink Radishes

**LE FAUXfiles ET LA MOUILLE**
Marrow and Cèpe Crusted “Pâte” of Shirô, an Herb Salad
Short Ribs Braised in Red Wine and Potatoes “Mousseline” with Spring Garlic

**LE PIGEON ET LE CHOU FARCI**
Roasted Pink Squash Breast with Foie Gras, Squash and Pork Stuffed Savoy Cabbage
with Carrots, White Radish, Romanos Beans and a “Jus aux Abats”

**Three Course Prix Fixe $85**
Monday April 29, 2002

LES PLATS DU MARCHE

APPETIZERS

LE CONCOMBRE ET L'ANETH
Chilled Cucumber Soup with Smoked Sable
Dill Croûtons and Horseradish Yogurt

LE COCO ET LE PROSCIUTTO
Chilled White Bean Soup with Prosciutto
Sage and Country Bread Croûtons

LE HAMACHI ET L'ORANGE SANGUINE
Cured Hamachi Tuna with Blood Oranges
Marinated Tomatoes, Fennel, Baby Lettuce and a Basil Vinaigrette

LA LANGoustINE ET LA TROMPETTE NOIRE
Roasted Langoustines with Black Trumpet Mushrooms
Baby Fennel and Sweet Onions in a Light Langoustine Bisque

LE FOIE GRAS ET LA LENTILLE
Sautéed Duck Foie Gras with Lentils, Root Vegetables
Toasted Hazelnuts and Frisée $15 supp.

MAIN COURSES

LA SOLE ET LA CHANTERELLE
Roasted Whole Dover Sole “Façon Grand-mère”
with Chanterelles, Fried Parsley and a Bacon-Sherry Vinegar Jus

LE PORC ET LA COURGETTE
Roasted Pork Chops with Mousseron Mushrooms, “Pommes Cocotte”
Spring Onions, Zucchini, Zucchini Flowers and Arugula

LE PLAT CLASSIQUE

LE BŒUF ET LA CAROTTE
Braised Beef Cheeks with Spring Carrots, Haricots Verts, Pearl Onions
Black Trumpets and a Watercress Salad with a Mustard Dressing

The Bellecour Room is available for private entertaining at DANIEL
SEASONAL TASTING MENU

This evening’s 5-course tasting menu - $120
Paired with wine - $55 supp.

Crab Salad with Coriander, Cumin and Lime
in a Spring Carrot Coulis with Peppery Cress
or
Tuna Tartar with Fresh Wasabi, Sevruga Caviar
Cucumber, Radish and a Meyer Lemon Coulis
Westerly Sauvignon Blanc, Napa Valley 2000

“Bouchot” Mussels Gratinée with Herbs, Almond and Ham
with Fava Beans and Tomato in a Root Vegetable and Saffron Broth
or
Roasted Sea Scallops with Wild Asparagus, Spring Squash
Tomato Confit and a Pine Nut and Basil Pesto Broth
Robert Mondavi Chardonnay “Reserve” 1998

Paupiette of Black Sea Bass in a Crisp Potato Shell
with Tender Leeks and a Syrah Sauce
or
Roasted Wild Alaskan Salmon with a Porcini Civet Sauce
Fingerling Potatoes and Wild Watercress
Morey-St-Denis “Clos des Ormes”, A. Demorey 1997

Roasted Squab Breast with Foie Gras - Squab Stuffed Savoy Cabbage
with Carrots, White Radish, Romano Beans and a “Jus aux Abats”
or
Roasted Lamb Medallions with a Citrus - Rosemary Glaze
and a Navarin of Lamb Shoulder with Peas and Spring Vegetables
Clos de l’Oratoire, Saint Emilion Grand Cru 1997

Passion Fruit Sorbet Vacherin with a Vanilla Meringue
and Hazelnut Ice Cream
Sauternes Château Pascaud-Villefranche 1996
or
Milk Chocolate Mousse Bombe
with Ginger Cream Center and Orange Marmalade
Capezzana Riserva, Vin Santi di Carmignano 1996

LE GRAND TASTING

Daniel Boulud and Chef de Cuisine, Alex Lee,
will create a special 8-course tasting menu for your table - $160
Our sommelier, Jean Luc Le Dü,
will pair each course with a wine selection - $90

Tasting menus are prepared until 10.30 pm, for the entire table only