





# SPRING

## APPETIZERS

### LA SAINT JACQUES ET L'HUITRE

*Seviche 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 Crudités, 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 Gelée and Fennel "Cru et Cuit" \$20 supp.*

### LE CRABE ET LA CAROTTE NOUVELLE

*Peeky Toe Crab Salad with a Spring Carrot Coulis, a Coriander - Cumin Dressing and Peppery Cress*

### LE CAVIAR ET LE SAUMON FUME (DANIEL'S PRIVATE STOCK CAVIAR)

*Iranian "Karaburum" Oscetra 50g \$130 supp. Iranian Beluga 50g \$210 supp. Smoked Salmon \$10 supp.*

### LES MOULES ET LES RACINES DE PRINTEMPS

*"Bouchot" Mussels Gratinéed 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 Flan  
Spring Roll Filled with Watercress, Seasonal Vegetables and Foie Gras*

## UNE CELEBRATION D'ASPERGES

### L'ASPERGE BLANCHE ET LA TRUFFE

*Warm White Asparagus with a Truffled Poached Egg Dressing, a Spring Herb Salad and Crispy Brioche*

### L'ASPERGE VERTE 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

# SPRING

## 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 SAUMON 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 FLETAN ET L'OSEILLE

*Nova Scotia Halibut Braised in Olive Oil and Littleneck Clam Juice  
with Butterball Potatoes, Leeks, Hon Shimeji Mushrooms and a Sorrel Emulsion*

## UNE CELEBRATION DE MORILLES

### L'ECREVISSE ET LA CAILLE

*Morels Stuffed with Foie Gras, a Fricassée of Crayfish and Quail, Fava Beans and a Savory Jus  
(Appetizer only)*

### LE BAR ET LA LAITUE

*Steamed Wild Striped Bass with Butter Lettuce, Tender Turnips in a Lettuce Cream and a Morel Jus*

### LE VEAU 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 POULARDE 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 FAUX FILET ET LA MOELLE

*Marrow and Cèpe Crusted "Pavé" of Sirloin, an Herb Salad  
Short Ribs Braised in Red Wine and Potatoes "Mousseline" with Spring Garlic*

### LE PIGEON ET LE CHOU FARCI

*Roasted Pink Squab Breast with Foie Gras, Squab and Pork Stuffed Savoy Cabbage  
with Carrots, White Radish, Romano Beans and a "Jus aux Abats"*

THREE COURSE PRIX FIXE \$85





Monday April 29, 2002

LES PLATS DU MARCHÉ

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





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 Gratinéed 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 Dû,  
will pair each course with a wine selection - \$90*

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



DANIEL

*Tradition  
&  
Quality*

60 East 65<sup>th</sup> Street New York

  
SEALS &  
CHATEAUX  
ESTABLISHED 1888

