Mesclun

The Mix

Chervil, Treviscio, oak leaves, Chicoree Sauvage, and Mixtes Romaines. Mix the Mesclun and Seasoning with Vinaigrette of your choice and Enjoy. Bon Appétit

The Mesclun is grown best between February and September. Cut when about 1½ months to two months.

Fleur de Sel
Summer Lunch
Tasting Menu
~2004~

Wild Spanish Mackerel Tartare, Shallot Mignonette, Mustard Ganache

Or

Suckling Pig & Foie Gras Terrine, Baby Greens, Smoked Almonds, Aged Balsamic Vinegar

Sautéed Maine Skate Wing, Yellow Corn, Toasted Couscous, Bouillabaisse Lobster Sauce

Or

Crispy Poussin, Spinach, Shallots, Chanterelle Mushrooms, Foie Gras Emulsion

Raspberry Feuilleté, White Chocolate Caramel Ganache, Fleur de Sel

Or

La Gaufrette au Chocolat & Chocolate Ice Cream

20.12

06.22.04
A la Carte Menu
Summer 2004
~Appetizers~

Pine Island Oysters, Canadian Aged Ice Wine Verjus 12.
Mesclun Salad, Crudité of Market Vegetables & Shallot Mignonette 9.
Seared Sullivan County Foie Gras, Dried Apricot Purée & Provence Rose Water 19.
Lobster Salad, Red & Yellow Tomatoes, Avocado, Sliced Fennel, Chamomile Vinaigrette 17.
Portuguese Sardine Rillette Napoleon, Purslane Lettuce, Pickled Cornichon Jus, Parmesan Tuile 12.
Wild King Salmon Tartare, American Paddlefish Caviar, Mustard Ganache 14.
Green Asparagus Soup, White Truffle Chestnut Ravioli 12.

~Main Courses~

Venison Filet, Yukon Potato & Apple Gratin, Julienne of Truffle, Srooked Venison Sausage 36.
Roasted Lamb Rack, Garlic-Tomato Confit, Green Asparagus, Fresh Tarragon & Carrot Emulsion 35.
Florida Red Grouper Wrapped in Zucchini, Panache of Fennel & Green Zucchini, Alfonso Olive Purée 32.
Maine Day Boat Sea Scallops, Sunchoke Purée, Artichoke Chips, Apple Cider-Vanilla Reduction 34.
Sautéed East Coast Halibut, Yellow Corn, Toasted Couscous, Mushrooms, Red Wine Sauce 33.
Cane Sugar Marinated Pork Chop, White Sweet Potato Purée, Cèpes, Port Wine Jus 31.
Confit of Veal Breast, Fava Beans & Peas, Shallots, Smoked Morel Sauce 32.

Cyril Renaud, Chef/Propriétaire

Wine Celebration Series
Every Monday Night
Month of June
Champagne & New World wines by the bottle are half off the listed price.

06.21.04