



Happy Mother's Day!

French Onion Soup
Braised Short Rib, Gruyere Crostini

Shrimp Brochette
Roasted Corn, Zucchini & Oven Roasted Tomato Risotto, Fresh Basil, Corn Foam

Warm Heirloom Tomato Tartlet
Puff Pastry, Fresh Thyme, Feta, Watercress

Potato Rösti with Smoked Salmon
Creme Fraîche, Red Onion, Fresh Dill, Caper Vinaigrette, Chive Oil

Roasted Strawberry Salad
Whipped Brie, Toasted Macadamia, Catskills Honey, Curly Endive

Lobster & Mango Timbale
Avocado, Ripe Tomato, Vanilla Bean & Lime Vinaigrette, Fresh Mint, Watercress, Curly Endive
12 dollar supplement

Lamb Burger
Toasted Brioche, Pickled Red Onion, Tzatziki, Harissa, Arugula, Cucumber, Zucchini Fries

Our Signature Sixteen Ounce Bone In Filet
Rosemary Pomme Frites, Cafe de Paris Butter, Truffle Demi, Roasted Garlic Braised Broccoli Rabe
45 dollar supplement

Salmon Wellington with Napa Cabbage & Roasted Peppers
Green Goddess Dressing, Spring Vegetable Salad

All Natural Joyce Farms Chicken Breast
Goat's Cheese, Heirloom Bruschetta Tomatoes, Moroccan Couscous, Wilted Savoy Spinach

Braised Lamb Shank Ragu
Potato Gnocchi, Roasted Eggplant, Fresh Ricotta

Orange & Ginger Glazed Duck Breast
Spicy Bok Choy, Green Jasmine Rice, Toasted Cashews

Flourless Valrhona Chocolate Cake
Buttermilk Ice Cream, Chocolate Ganache

Vanilla Bean & Crème Fraîche Panna Cotta
Strawberry Consommé, Rhubarb Sorbet, Shortbread Crumble

Coffee Creme Brûlée
Hazelnut Beignets

Galette Des Rois (French King's Cake)
Almond Frangipane, Orange Scented Whipped Creme, Candied Orange

Brioche Torrijas
Strawberry Coulis

Kindly Regard, Menu is Subject to Change

Three Course Prix Fixe 120 Per Person

Plus tax, gratuity & supplements



| Vegetarian GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Please Alert Your Server of Any Allergies

Executive Chef Richard Diemer