

Celebration 2025
Sunday April 20th

A la Carte

Seating from 11:30 AM to 6:30 PM

Pour Commencer

White Asparagus Soup 22
English Peas Whipped Cream, Croutons

Artisanal " Paté Grand Mère" 24
Farmers Market Pickled Vegetables

Smoked Salmon 25
Garniture Classique, Toast Points

Blue Crab & Mango Salad 30
Coconut Milk & Lime "Emulsion"

Endives Salad 28
Endive Salad, Gorgonzola, Pear, Walnuts

6 Escargots de Bourgogne 24
Fresh Herbs Medley & Garlic Butter

Salade Du Marché 18
Spring Baby Green & Farmer's Market Vegetables

Entrees

Wild Mushrooms Raviolis, Spring Oregon Morels 28
Aged Port Wine Sauce, Parmesan Reggiano

Faroes Island Salmon 38
Creamy Baby Spinach, Fingerling Potatoes, Sauce Simple

Mediterranean Branzino, Potato Scales, Spring Vegetables 40
California Citrus & Basil "Beurre Blanc"

"Hokkaido" Scallops 44
Green & English Peas " Risotto ", Beurre Blanc

Aged Prime Sirloin Steak / Steak Tartar 40
Sauce " Au Poivre ", French Fries, Baby Greens

Duck Leg " Confit " 40
Yukon Gold Mashed Potato, Port Wine & Duck sauce

Roasted Rack of Spring Lamb "au jus" 50
Ratatouille, Haricots verts, Chickpeas Fries

Waygu Beef "Top Blade" 42
Slowly Braised In red wine Sauce Burgundy style

Poitrine de Poulet Fermier "Rotie", Jus Simple 38
Roasted Chicken Breast "Jus Simple", Yukon Gold Mashed Potato, Spring Vegetables

Spaghetti "Vongole" 33
Spaghetti "Vongole", Clams, Garlic, Saffron, Chorizo, Piquillo

Desserts

Spring Mixed Berries & Rhubarb "Pavlova" 18

Vanilla Bean Crème Brûlée 15

Floating Island, Caramel, Tahitian Vanilla Crème Anglaise 18

Meyers Lemon "Tartelette", Mixed Berries 18

Semi Bitter Chocolate Custard Madeleine 18