

SPECIALS

COCKTAILS

MARTINI INDOCHINE

with French Baby Ginger Liquor,
Grey Goose Vodka & Crystallized Ginger 12

BLOOD ORANGE MIMOSA 11

APPETIZERS / PETIT PLATS

RUSSIAN BORSCHT

Beets, Potatoes, Cabbage & Crème Fraîche 10

CHICKEN-LIVER & FOIS GRAS MOUSSE

with Morels, Verjus Pear-Currant Chutney
& Grilled Bread 16

RILLETES À LA FERMIÈRE

Confit of Pork, Duck & Rabbit
with Sweet Onion Confit & Grilled Bread 18

SALT COD CROQUETTES

with Harrisia Aioli 7

SAUTEED FLORIDA FROG LEGS PROVENÇAL

with Saffron Fennel Slaw 24

ENTREES

LAMB SHANK “CASSULET”

Stewed White Beans & Rosemary Bread Crumbs 29

BOUILLABAISE

Red Snapper, Lump Crabmeat, Shrimp & Mussels,
Saffron & Fennel Pollen with Sauce Rouille 29

ROOT VEGETABLE & PUMPKIN TAGINE

with Mint Couscous, Preserved Lemon,
Pistachios & Apricot 23