



Happy New Year
Early Seating

Petit Farci Niçois **

caponata stuffed squash, bell pepper coulis



Kumamoto Oysters * 36*

lemon-cucumber mignonette

Jumbo Lump Crab Cocktail ** 32

avocado, citrus, peppadew, cucumber, calamansi

Wagyu Beef Carpaccio ** 32

stracciatella, wild arugula, Paris mushroom, white truffle essence

Winter Black Périgord Truffle Salad ** 45

artichoke, French beans, frisee, walnut-sherry vinaigrette

Périgord Truffle Gnocchi 55/95

winter black truffle, foraged mushroom, parmesan cream

Crispy Montrachet Goat Cheese 22

baby beets, red endive, pumpkin seeds-kale pesto

Seared Duck Foie Gras 32

black mission figs, apple French toast, concord grape agrodolce



Homemade Pumpkin Ravioli 28

sage brown butter, wilted baby kale, ginger glaze

Jumbo Sea Scallops ** 48

chanterelle, cauliflower mousseline, tender leeks, watercress coulis

Add 1 oz sturgeon caviar

Dover Sole & Shrimp Roulade ** 52

Leek fondue, pom pom mushroom, lobster demi

Add 1 oz sturgeon caviar 95

Herb Crusted Rack of Lamb 54

celery mousseline, thumbelina, sunchoke, cocoa lamb jus

Angus Beef Filet Mignon 58

Roquefort creamed spinach, pommes Dauphine, ‘marchand de vin” sauce



Citrus Crème Brulée ** 14

Buttercrunch

Molten Valrhona Chocolate Cake 16

cherry marmalade, pistachio ice cream

Paper Thin Apple Tart 15

rum-raisin ice cream, butterscotch sauce

l'escale

GREENWICH, CONNECTICUT