



FRENCH MAGNOLIA



HORS D'OEUVRE

Duck Fat Truffle Fries garlic aioli	12	Duck Foie Gras Mousse pure duck liver foie gras brioche, butter, confiture de fruit	24
Gruyere Gougeres gruyere, choux pastry	10	Baked Escargot garlic, butter, parsley, crostini	19
Provence Palmiers olive & tomato tapenade, puffed-pastry	10	Gravlax Salmon radish & greens, capers	23

55

CHARCUTERIE & FROMAGE

baguette, French grain mustard, figs, marcona

CHARCUTERIE

Black Truffle Salami
Cured Duck Salami
Black Pepper Country Pate
Elk Saucisson

FROMAGE

Pico, Perigord (goat)
Brebirousse D'Argenal (sheep)
Aged Mimolette, Lille (cow)
Epoisses Berthaut, Burgundy (cow)

FIRST COURSE

Cauliflower & Leek Vichyssoise garlic, wine, leek, potato, cauliflower white truffle - warm velvet finish	15	Chilled Beets L'Orange chilled beet, whipped goat cheese fresh-squeezed orange & ginger gelatin	16
Leeks Vinaigrette & Burrata leek, asparagus, buffalo burrata house vinaigrette	16	Loire Artichoke Salad charred artichoke bottoms, berries house-made candied pecan French goat chèvre rolled in fresh thyme dressed hydroponic bibb	17

MAINS

Coq Au Vin Blanc slow braised chicken in white wine potato, mushroom, pearl onion carrot, sweet pea	37	Poisson en Papillote wild-caught chilean sea bass rustic mushroom duxelles, vegetable baby heirloom tomato caper, butter sauce	52
New Bedford Dry Scallops lemon-whipped chickpea, asparagus brown butter, fried caper	52	Vegetable en Papillote wild mushroom duxelles, asparagus squash, zucchini, baby heirloom tomato butter sauce	36
Duck Confit Cassoulet duck confit, French white beans apple & cranberry chicken sausage deep bone broth	38	Rainbow Trout Almandine pan seared butterflied trout, almond haricot vert, potato, brown butter	42
Cherried Duck Breast Maple Leaf muskovy duck breast potato dauphinoise, whipped carrot cherries au poivre	46	Lamb Shank Toulouse braised lamb shank, stewed tomato kalamata olive, potato, mint, tarragon	54

Royal Steak Frites

59

*8 oz filet mignon, Montrachet mushrooms, white asparagus
duck fat truffle fries, au poivre sauce

add seared hudson valley foie gras

19

*consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you are pregnant or have serious medical conditions.