

# Appetizers

<b>BIGEYE TUNA TARTARE</b>	half \$12	\$22
mango chutney & taro chips		
<b>SEARED DUCK FOIE GRAS</b>	half \$15	\$28
date & Meyer lemon confit		
<b>"CHARCUTERIE" SAMPLER</b>	half \$13	\$24
San Daniele secolo prosciutto, Italian rosemary cotto ham, assorted dried sausages		
<b>SPICY CRAB SALAD</b>		\$20
guacamole, cucumber & green papaya		
<b>BUTTERNUT SQUASH RAVIOLI</b>		\$16
baguette crostini, fried sage, soft butter emulsion		
<b>SHRIMP COCKTAIL</b>		\$20
horseradish, spicy tomato syrup		
<b>NEW ENGLAND CLAM CHOWDER</b>		\$16
Yukon gold potato, crispy bacon & little neck clams		
<b>LOBSTER CAESAR SALAD</b>		\$26
<b>CASPIAN GOLDEN OSETRA CAVIAR</b>		\$160
1 oz, blinis, crème fraiche		
<b>SEARED DIVER SCALLOPS</b>		\$35
Swiss chard, green onions & fresh tomato		
<b>COD BRANDADE</b>		\$32
lemon, capers, brown butter, croutons & fried parsley		
<b>SLOW BAKED HALIBUT "SURF &amp; TURF"</b>		\$44
seared foie gras, Brussels sprouts, black truffle vinaigrette		
<b>ROASTED CHICKEN</b>		\$29
vegetable and raisin couscous, chicken jus		
<b>RACK OF COLORADO LAMB</b>		\$39
shitake gratin & stuffed piquillo peppers		
<b>PEPPER CRUSTED BISON TENDERLOIN</b>	7 OZ	\$54
glazed vegetables, black pepper sauce		

# Fish&meat

— appetizers —

<b>FARMER'S MARKET VEGETABLE COOKPOT</b>		<b>\$24</b>
<b>SAUTEED KING PRAWNS</b>		<b>\$29</b>
crunchy marinated vegetables, coral vinaigrette		
<b>TENDER POTATO GNOCCHI</b>		<b>\$26</b>
sunchoke, Parmigiano Reggiano, veal jus		

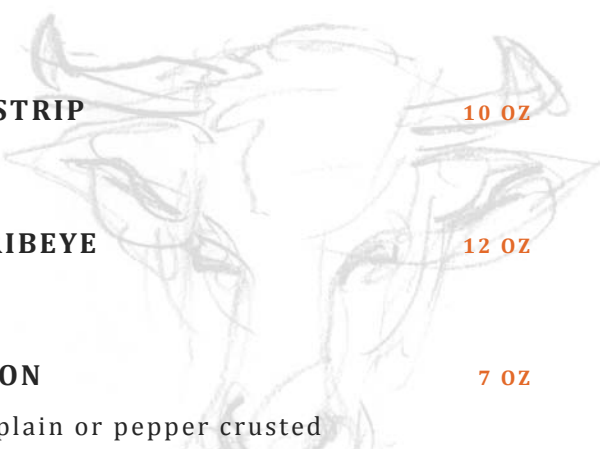
— main courses —

<b>ROASTED MAINE LOBSTER "AU CURRY"</b>		<b>\$49</b>
coconut basmati rice		
<b>ATLANTIC SEABASS</b>		<b>\$38</b>
heart of palm, citrus syrup reduction		
<b>FILET MIGNON ROSSINI</b>		<b>\$69</b>
foie gras & black truffle		

— desserts —

<b>BABA AU RHUM</b>		<b>\$12</b>
Monte Carlo style		
<b>PROFITEROLES</b>	<b>for two \$22</b>	<b>\$12</b>
vanilla ice cream, warm homemade chocolate sauce		
<b>CARAMELIZED PEAR TURNOVER</b>		<b>\$10</b>
Williamine cream		

# Dryagedbeef



<b>BRAISED WAGYU</b> en cocotte		<b>\$34</b>
<b>NEW YORK STRIP</b> USDA prime	<b>10 OZ</b>	<b>\$42</b>
<b>BONELESS RIBEYE</b> USDA prime	<b>12 OZ</b>	<b>\$46</b>
<b>FILET MIGNON</b> USDA prime, plain or pepper crusted	<b>7 OZ</b>	<b>\$44</b>

## — sauces & spicy condiments —

Riviera • Black pepper corn • Mostarda di Cremona • Barbecue  
Spicy homemade ketchup • Béarnaise • Bordelaise • Rockefeller

# Cellarhidden treasures

glass 5 oz

Cabernet, J. Phelps, Napa Valley	2006	<b>\$17</b>
Réserve de la Comtesse, Pauillac	2003	<b>\$18</b>

½ bottle

Château Smith Haut Lafitte, Graves	2002	<b>\$65</b>
Insignia, J. Phelps, Napa Valley	2006	<b>\$98</b>

# Sidedishes

Fork crushed potatoes	<b>\$8</b>
miX macaroni and cheese with ham	<b>\$9</b>
Creamy spinach	<b>\$9</b>
Sautéed green asparagus	<b>\$12</b>
Wild mushroom fricassée	<b>\$10</b>
Shoestring potatoes	<b>\$7</b>

# Desserts

<b>CHOCOLATE SOUFFLE</b> pistachio ice cream	<b>\$12</b>
<b>OUR CHEESECAKE</b> berries & buttermilk sorbet	<b>\$10</b>
<b>GRANDPA'S HAT</b> brandied cherries & white chocolate, kirsch sauce	<b>\$11</b>
<b>COFFEE "LIEGEOIS"</b> coffee cream, mascarpone, almond crumble	<b>\$9</b>
<b>miX CANDY BAR</b> lime coconut sorbet	<b>\$10</b>
<b>CHOCOLATE/PRALINE BUSH</b> salty caramel mousse, feuilletine praline	<b>\$11</b>

**Icecream**  
HOME MADE

**\$9**  
VANILLA  
PISTACHIO  
CHOCOLATE  
BUTTER PECAN  
ALMOND MILK

**Sorbet**  
HOME MADE

**\$9**  
BERRIES  
CARIBBEAN  
COCO LIME  
BUTTERMILK

**toppings**

- maraschino cherries
- passion caramel
- hot fudge
- vanilla marshmallow
- raspberry sauce
- caramelized popcorn
- cinnamon apple filling
- peanut butter banana sauce
- crunchy chocolate pearls

# Drinks

AFTER DINNER

Coffee, tea		<b>\$5</b>
<b>NV</b> Armagnac Laubade VSOP	<b>tasting shot 1oz</b>	<b>\$9</b>
<b>2004</b> Sauternes Château Lamothe Guignard		<b>\$20</b>
<b>2000</b> Joseph Phelps Vineyards "Eisrebe" Napa Valley sweet white wine		<b>\$16</b>
<b>2005</b> Riesling Beerenauslese Schloss Schönborn - Rheingau		<b>\$18</b>
<b>2005</b> Banyuls vin doux naturel M. Chapoutier		<b>\$16</b>