



CHEF WILLIAM BRADLEY

Fall 2011 Menu

PREMIER CHOIX

BABY SEA SCALLOPS

potato ravioli and shellfish emulsion



LANGOUSTINE À LA ROBUCHON

golden osetra caviar and scampi



SEA BASS CEVICHE

cucumber, coriander and thai green curry



BLACK MISSION FIGS

whipped chèvre and caramelized endive



DEUXIÈME CHOIX

FOIE GRAS POT DE CRÈME

port wine, thyme and garlic bread



BAKED ST. PIERRE

calamari grillé and bouillabaisse



CODDLED FARM EGG

jus de poulet lié gold and parmesan



SUPERFINO RISOTTO

preserved lemon and san daniele prosciutto



A D D I S O N

TROISIÈME CHOIX

KOBE BEEF SHORT RIB

potato croquettes and cremini gratin



SALMON “SUR LA PLATE”

french radish, green apples and dashi



DUCK À L'ORANGE

licorice, leeks and ruby red beets



RIS DE VEAU PANÉS

caramelized onions, parmesan and arugula



A D D I S O N

QUATRIÈME CHOIX

CRÈME FRAÎCHE PANNA COTTA

quince and orange jam



WARM CHOCOLATE GÂTEAU

sour cherry marmalade and pistachio



CARAMELIZED BANANA BREAD

salted caramel crème glaçage



TOURTE AU CHOCOLAT

ganache and toasted coffee gelato



A D D I S O N