

PETITS PLATS

PRAWN COCKTAIL	20
Sauce Louie, Baby Lettuces	
ESCARGOTS & BONE MARROW	22
Garlic Parsley Butter, Shallot, Sesame Toast	
WILD MUSHROOM TARTINE	16
Fromage Blanc, Black Truffle, Parmesan, Herbs	
FOIE GRAS PARFAIT	24
Cranberry Tangerine Gelee, Brioche	
BLACK DIAMOND CAVIAR	78
Golden Ossetra, Creme Fraiche, Chives, House Chips	
STEAK TARTARE*	16
Creamed Egg Yolk, Dijon, Cornichon, House Chips	
HALF-DOZEN OYSTERS*	16
Blood Orange Mignonette, Lemon	

LE GRAND PLATEAU PETIT & GRAND
85/115
Shrimp, Lobster, Marinated Mussels, Oysters, Crab Louie, Blood Orange Mignonette, Lemon

FROMAGE
22
3 Cheeses, Fig Jam, Grapes, Apples, Crostini
SAUCISSON
20
3 Meats, Pickled Turnips, Tarragon Mustard, Apricot Condiment, Crostini
LARGE FROMAGE ET SAUCISSON
38
3 Meats, 3 Cheese, Fig Jam, Grapes, Apples, Pickled Turnips, Tarragon Mustard, Apricot Condiment, Crostini

LES ENTRÉES

ONION SOUP	15
Gruyère, Comté	
ROASTED BEETS	15
Herbed Yogurt, Fennel Marmalade, Goat Cheese, Endive, Black Pepper Pistachio Brittle	
BURRATA	16
Castelfranco, Carmelized Figs, Hazelnut, Pink Peppercorn Vinaigrette	
WINTER GREEN SALAD	15
Baby Kale, Green Apple, Spiced Walnut, Shaved Turnip, Poppyseed Vinaigrette	

CAESAR	14
Romaine, Parmesan, Petite Herbed Croutons	
WEDGE SALAD	17
Baby Iceberg, Lardon, Tomato, Pickled Onion, Moody Blue Dressing	
MOULES FRITES	22
White Wine, Shallot, Leeks, Cream	

PLATS

ROASTED CHICKEN	30
Pommes Purée, Pearl Onion, Marsala Brown Butter Jus	
LAMB SHOULDER	42
Polenta, Mint Gremolata, Pomegranate Lamb Jus	
DUCK BREAST	38
Turnip, Carrot Mousse, Bitter Orange Confiture	
SWORDFISH NICOSE	34
Haricot Vert, Confit Tomato, Olive, Potato, Warm Dijon Dressing	
TRUMPET MUSHROOMS	26
Pommes Purée, Caramelized Onion, Vegetarian Demi-Glace	

LE CAV BURGER	21
Comté, Charred Onion, Slab Bacon, Roasted Garlic Aioli, House Dill Pickles	
STRIPED BASS	35
Gigante Beans, Broccoli Rabe, Country Ham Broth	
SHORT RIB BOLOGNESE	25
Pomodoro Sauce, Rigatoni, Parmesan	
STEAK AU POIVRE*	62
14oz New York Strip, Shoestring Fries, Chives	

LES GARNITURES

BRUSSELS	10	GLAZED BABY CARROTS	10	POMMES PURÉE	8
Coriander Dressing, Barberries		Spicy Honey, Yogurt		Roasted Garlic, Chive	
POMMES FRITES	8	POLENTA	8		
Garlic Aioli		Mascarpone, Olive Oil			

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
For all parties of 6 or more guests a gratuity of 20% will be automatically added to the guest check
A 3% surcharge will be added to all checks to further Le Cavalier's sustainability efforts.