



## Prix Fixe Menu

Homemade Breads and Spreads for the Table

Fromage and Charcuterie Board

*Choose one from each of the following courses:*

### Course 1

KALE SALAD peach, tomato, corn, fennel, shaved red onion, balsamic vinaigrette (V)

TUNA TARTARE avocado, crème fraîche, lemon mousseline

STEAK TARTARE citrus, cornichons, quail egg yolk

FOIE GRAS AU TORCHON (Mi-Cuit) cherry tomato confiture, candied fennel, red wine reduction

### Course 2

28 DAYS DRY-AGED ENTRECOTE Vidalia onion jam, demi-glace, smashed potatoes (8oz)

LOUP DE MER summer corn velouté, pickled garlic scapes, roasted corn, popcorn powder

MOULES FRITES steamed mussels du jour with paprika French fries

AMISH CHICKEN pea purée, shaved vegetables, chicken demi-glace

FRESH HEART-OF-PALM "FETTUCINE" tomato-basil sauce, cherry tomato espelette (V)

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Choice of Dessert

(V) Vegan