

Pied à Terre

APPETIZERS

CANADIAN FOIE GRAS

Your Choice:

WARM... PAN SEARED

Strawberry, Lime Sauce, Coco Foam

COLD... TERRINE

Coteaux du Layon, Mango,
Apricot, Grape Chutney

WARM FOIE GRAS BONBON

Wrapped in Potato spaghetti

DUO (add \$2)

Cold Terrine and Bonbon

\$25 (add \$11 for pairing wine)

QUINOA SALAD

Avocado Dome, Peruvian Causa, Quinoa Tabule, Avocado Vinaigrette

16

THREE COLOR HEIRLOOM TOMATO TART

Herb Cream Cheese, Red Tomato Sorbet

15

FRESH WILD MUSHROOM RISOTTO

Seasonal Fresh Wild Mushrooms

17

CIVET OF RABBIT

Pearl Onion, Rosemary and Nicoise Olive Mashed Potato

21

ROASTED SWEETBREAD, MORREL SAUCE

Spinach & Hazelnut

25

TARTARE OF TWO SALMONS, SMOKED AND RAW

Over Crème Asparagus Crème Brulee, Asparagus salad

19

COLD LOBSTER OVER MEDITERRANEAN COLD RATATOUILLE

Basil and Lime Chantilly

24

OPEN SEA SCALLOP RAVIOLE

7Sea Scallop, Coconut Foam, Ginger, Lemon Leaves Broth

19

ENTREES

MAGRET DE CANARD, RED PEPPER SAUCE

Rosemary, Nicoise Black Olive Mashed Potato

34

FILET OF WILD VENAISON SAUCE GRAND VENEUR

Revisited Grand Veneur Sauce, Mix of Vegetables

57

DOMESTIC ORGANIC SQUAB CARDAMOM SAUCE

Artichoke, Carrot puree scented with Kumquat

39

RACK OF LAMB MARINATED “SOUS VIDE”

Roasted Tomato “a la Provencale”, Mediterranean Ratatouille, Lamb Jus Reduction

44

BEEF FILET PERIGOURDINE SAUCE

Potato Gratin Dauphinois, Mache Salad with Summer Truffle

47

GREEN FED, HORMONE & ANTIBIOTIC FREE VEAL CHOP -16 oz

Thyme Sauce, Roasted White Asparagus and Wild Mushroom Cannelloni

52

LOBSTER INDIAN TWIST

Fresh Live Lobster from Maine, Champa Chai Sauce, Mini Artichokes, Snow Pea Turnips..

42

AHI TUNA TOURNEDOS

Roasted Tomato “a la Provencale”, Lemongrass Sauce, Vegetable Mix Thai Spirit

37

SEABASS PERUVIAN FLAVORS

With Baby Vegetables, Saffron, Mussels

Lobster Broth, Yellow Pepper, Capers and Olives

38

LOBSTER & FRESH SEASONAL WILD MUSHROOM RISOTTO

39

SELECTION OF FRENCH CHEESE

20

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness – especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the

liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked