

# BIENVENUE EN PROVENCE

## *Le Soleil dans L'Assiette*

Bonne Année



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### Appetizers

*(Included in Price of Entrée)*

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#### *Oxtail Consommé*

*Lobster & Blue Crab Bisque, Saffron Aioli*

*Pâté Maison with Cranberry Compote*

*Smoked Salmon Terrine with Horseradish Sauce Verte*

*Seared Hudson Valley Foie Gras au Torchon with Apple Tatin (add \$12)*

*Watercress Salade – Roasted Tomato, Black Olives and Caper Vinaigrette*

*Escargots Baked in Garlic, Tomato, Herbs, & Pastis*

*Escargots Baked in Roquefort*

### Entrées

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*Lemon Sole Meunière - 36 ~~ Amandine - 38*

*Striped Sea Bass seared on the Skin & Poached Lobster Claw – Roasted Garlic Aioli - 41*

*Seared Tuna au Poivre with Haricot Verts and Artichoke Barigoule - 39*

*Salmon a la Plancha – Leek and Herb Crusted, Merlot Mousseline - 35*

*Filet Mignon Poivre Vert with Foie Gras and Lobster Garniture - 42*

*Grilled Rack of Lamb – Herb Crusted with Juniper Wine Reduction - 40*

*Beef Wellington – Prosciutto Rosette, Mushroom Duxelles & Green Peppercorn Sauce - 41*

*Roasted Duck Breast with Raisin-Pine nut Chutney and Aged Port Reduction - 37*

*We accept Discover, Visa and MasterCard ~ 18% gratuity added to parties of 5 or more*