



## BAR EXCLUSIVES

**LE BURGER** forty-five day dry aged angus blend, d'affinois, cabernet

*Served exclusively at the Bar, our acclaimed burger is made in quantities of just nine per evening, one per bar seat. A custom blend made primarily of aged rib eye, this beloved burger defined an era at Chef Mar's original, cult favorite restaurant, The Beatrice Inn.*

*Bookings for the Bar are available exclusively through Resy, and the full menu is available, however Le Burger is first come, first serve.*



## HORS D'OEUVRES

DEVEILED EGG "EN CHEMISE" truffle chaud-froid

TERRINE À LA MAISON pâté of pork and duck, kumquat confit, pistachio

ONIONS NANCY roast allium dip, pommes soufflé  
+ *osetra caviar supplement*

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar  
*30g | 50g*

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## FIRST COURSE

SALADE "CHINOISE" bitter greens, sesame, satsuma, lace of "chicken rôti"

SCALLOP & CAVIAR chilled diver sea scallop, shiso, osetra, sweet vidalia onion crème

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

LOBSTER "BLANQUETTE" shellfish, leek, beurre-soy

RABBIT DROWNED IN WINE mirepoix, lardons, tagliatelle, beef marrow

"LIVER & ALLIUMS" tranche of foie gras, lentils du puy, sherry



SIGNATURE *à la* MAISON

“T. F. C. ”

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SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle

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MAIN COURSE

SALMON & CEDAR king ora salmon, basil nage

TURBOT DRESSED IN PEARLS roast galician turbot, heirloom potato, caviar

DUCKLING ROYALE cassis, pommes purée, essence of violet

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

JUNIPER ROASTED SQUAB fettuccine, sauce chambertain

FILET MIGNON À LE B. wagyu, foie gras, roast pineapple, “périgourdine”  
*Prepared Tableside*

CÔTE DE BOEUF butter of escargot, pommes frites, sauce bordelaise  
*Serves Two*



FROMAGE selection of three or five

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## DESSERTS

CAMBRIDGE BURNT CREAM chanterelle, tahitian vanilla, armagnac

EMPRESS CAKE bitter chocolate, sweet cara cara, grand marnier, coffee emulsion

CREPES SUZETTE orange blossom, winter citrus, crème fraîche

CITRUS SOUFFLE bergamot cream, singed rind

SELECTION OF GLACEES AND SORBETS

MADELEINES