



BAR EXCLUSIVES

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

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

Served only at the Bar, our acclaimed burger is made in limited quantities—just nine each evening, one for every bar seat. A custom blend made primarily of aged rib eye, this beloved burger once defined an era at Chef Mar's original cult-favorite restaurant, The Beatrice Inn.



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



FIRST COURSE

SALADE “CHINOISE” bitter greens, sesame, satsuma, lace of “chicken rôti”

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

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

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.”

accoutrements ++



SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle



MAIN COURSE

SALMON & CEDAR òra king salmon, basil nage

SEAFOOD WELLINGTON saucisse de la mer, sauternes, tarragon

DUCKLING ROYALE cassis, pommes purée, essence of violet
prepared tableside

BALLOTINE OF SQUAB boudin noir, hen, seckel pear, champagne

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

FILET MIGNON À LE B. wagyu "rossini", madeira, perigord

ENTRECÔTE escargot butter, pommes anna, sauce bordelaise
Serves two or four guests
additional guests ++



CHEESE COURSE

FROMAGE



DESSERT COURSE

CAMBRIDGE BURNT CREAM chanterelles, tahitian vanilla, armagnac

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

BERRIES & CREAM

rhum financier, glazed raspberries, rosewater, malaysian white pepper

CRÊPES SUZETTE orange blossom, winter citrus, crème fraîche

PISTACHIO SOUFFLÉ pistachio crème, german cocoa

SELECTION OF GLACÉES & SORBETS

MADELEINES



TASTING MENU

SIX COURSES 285

NINE COURSES 395

wine pairings & progressions available upon request
