



## BAR EXCLUSIVES

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

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**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

OYSTERS VIENNESE auslese grande cuvée no. 5

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

*L.P.*



## FIRST COURSE

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

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

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

LOBSTER “BLANQUETTE” shellfish, leek, beurre-soy

POACHED FOIE GRAS & WINTER VEGETABLES  
dashi, wild mushroom consommé

CALF’S BRAIN RAVIOLI mirepoix, osetra, sauce du japon

“A RABBIT & HIS WEALTH” sweetbread, savoy cabbage, madeira



SIGNATURE à *la* MAISON

“T. F. C.”

8g | 20g

*accoutrements ++*



## SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle



## MAIN COURSE

SALMON & CEDAR ōra king salmon, basil nage

SEAFOOD WELLINGTON saucisse de la mer, sauternes, tarragon

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

TRUFFLED PIGEONNEAU PREPARED TWO WAYS  
beluga lentils, sauce albufera

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

FILET MIGNON À LE B. wagyu, roast pineapple, perigourdine

ENTRECÔTE escargot butter, pommes anna, sauce bordelaise  
*Serves two or four guests (with supplement)*

*L.P.*



## CHEESE COURSE

### FROMAGE

*selection of three | selection of five*

La Noix d'Argental *cow's milk, france*

Cambozola Black Label *cow's milk, germany*

Selles-sur-Cher *goat's milk, france*

Tête de Moine *raw cow's milk, switzerland*

Brillat-Savarin *cow's milk, france*

Vacherin Mont d'Or *cow's milk, switzerland ++*



## DESSERT COURSE

CAMBRIDGE BURNT CREAM chanterelles, tahitian vanilla, armagnac

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

BERRIES & CREAM rosewater, almond financier, glazed raspberry

CRÊPES "SUZETTE" preserved apricot, amaretto, creme fraîche

*serves two*

PISTACHIO SOUFFLÉ pistachio crème, german cocoa

GLACÉES & SORBETS DU JOUR

MADELEINES





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## TASTING MENU

SIX COURSES 285

NINE COURSES 395

*wine pairings & progressions available upon request*

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