



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

Available exclusively at our bar, this acclaimed burger is made in strictly limited quantities—just nine each evening, one for each bar seat. Crafted from a proprietary blend featuring aged rib eye, this signature creation first defined an era at Chef Mar's original cult-favorite establishment, The Beatrice Inn. Dubbed the “Birkin of Burgers” by Vogue Magazine, Le Burger has developed a following that draws guests from around the world.

LE FRIED POULARD fried heritage chicken, meyer lemon, garden herbs

Served only at our Bar on Friday and Saturday evenings from 9:00 p.m. till close, Le Fried Poulard is legendary among guests in the know. Previously reserved solely for Table Owners in our Members Club, we're now extending this coveted offering to guests who join our weekend late-night Bar Experience.



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



FIRST COURSE

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

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

MIYAZAKI STEAK TARTARE bœuf de japon, caviar, chrysanthemum

LOBSTER “BLANQUETTE” shellfish, leek, beurre-soy

POACHED FOIE GRAS & SPRING VEGETABLES
dashi, wild mushroom consommé

CALF’S BRAIN RAVIOLI mirepoix, osetra, sauce japonaise

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



SIGNATURE à *la* MAISON

“T. F. C.”

8g | 20g

accoutrements ++

L.P.



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

“THE PIG’S TROTTER” stuffed trotter “à la Koffman,” port demi-glace

STEAK FRITES aged côte de bœuf, escargot butter, traditional accoutrements
Serves two guests. Additional guests \$45 supplement



CHEESE COURSE

FROMAGE

selection of three | selection of five

Délice de Bourgogne *cow's milk, france*

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

Cambozola Black Label *cow's milk, germany*

Chabichou du Poitou *goat's milk, france*

Tête de Moine *raw 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” orange blossom, candied kumquat, crème fraîche

serves two

PISTACHIO SOUFFLÉ pistachio crème, german cocoa

GLACÉES & SORBETS DU JOUR

MADELEINES



TASTING MENU

SIX COURSES 285

NINE COURSES 395

wine pairings & progressions available upon request
