



BAR EXCLUSIVES

*bookings for the Bar are recommended, 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.



A LA CARTE *or* TASTING MENUS

SIX COURSES

SEASONAL CHEF'S TASTING

wine pairings & progressions available upon request

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, chrysanthimum

LOBSTER "BLANQUETTE" shellfish, leek, beurre-soy

POACHED FOIE GRAS & SPRING VEGETABLES

CALF'S BRAIN RAVIOLI mirepoix, osetra, sauce japonaise

"A RABBIT & HIS WEALTH" sweetbread, savoy cabbage, madeira



SIGNATURE *à la* MAISON

“T. F. C.”

8g 92 | 20g

accoutrements + /PER PERSON

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*

TRUFFLED PIGEONNEAU PREPARED TWO WAYS

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 supplement

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.*