



BAR EXCLUSIVES

Bookings for the Bar are available, walk-ins are welcome. 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.



TASTING MENU

SIX COURSES

SEASONAL 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

FIRST COURSE

POACHED FOIE GRAS & SPRING VEGETABLES
dashi, wild mushroom consommé

BRIOCHE “MARIE ANTOINETTE” sea urchin crème, obsidian caviar, cured hen egg

CALF'S BRAIN RAVIOLI mirepoix, osetra, sauce japonaise

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium

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

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



SIGNATURE *à la* MAISON

“T. F. C.”

8g | 20g

SOUP COURSE

SOUPE “MOLIÈRE” grenouille, wild nettle, pommes rose, creme fraîche
osetra caviar supplement 20g

MAIN COURSE

SALMON & CEDAR òra king salmon, basil nage

HALIBUT EN BRIOCHE spring peas, shiso, morels “à la crème”

POULARDE AU POT four story hills poularde, lobster, sauce albufera

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

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.*



Seasonal Tasting Menu

27th - 31st May 2025

DUO OF TERRINES

loquat gelée, candied kumquat, caperberries

CALF'S BRAIN RAVIOLI

osetra, sauce de japon

"POT AU FEU"

hudson valley foie gras, crisp spring vegetables, consomme of wild cèpes

SALMON & CEDAR

ōra king salmon, basil nage

ROASTED PIGEONNEAU

braised celery, washington state morels "à la crème"

FRICASSÉE OF SPRING RABBIT

"peas & carrots", sauce moutarde

PAIN PERDU "HONG KONG STYLE"

passion fruit confecture, tête des moines

ORANGE BLOSSOM ICE

CAMBRIDGE BURNT CREAM

chanterelle, tahitian vanilla

MADELEINES

STRAWBERRY SOUFFLÉ

local strawberries, rosewater, creme fraiche