



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 285

NINE COURSES 395

wine pairings & progressions available upon request

HORS D'OEUVRES

OYSTERS VIENNESE auslese grande cuvée no. 5 24

TERRINE À LA MAISON pâté of pork and duck, kumquat confit, pistachio 38

ONIONS NANCY roast allium dip, pommes soufflé 28
osetra caviar supplement + 50

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar
MP | 30g | 50g

FIRST COURSE

SALADE "CHINOISE" bitter greens, sesame, satsuma, lace of "chicken rôti" 28

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

BLUEFIN TUNA & HAMACHI ikura, yuzu hollandaise, nasturtium 54

LOBSTER "BLANQUETTE" shellfish, leek, beurre-soy 48

POACHED FOIE GRAS & WINTER ROOT VEGETABLES
dashi, wild mushroom consommé 68

CALF'S BRAIN RAVIOLI mirepoix, osetra, sauce du japon 58

"A RABBIT & HIS WEALTH" sweetbread, savoy cabbage, madeira 52



SIGNATURE *à la MAISON*

“T. F. C.”

8g 92 | 20g 225

accoutrements + 18/*PER PERSON*

SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle 42

MAIN COURSE

SALMON & CEDAR òra king salmon, basil nage 54

SEAFOOD WELLINGTON saucisse de la mer, sauternes, tarragon 68

DUCKLING ROYALE cassis, pommes purée, essence of violet 76
prepared tableside

TRUFFLED PIGEONNEAU PREPARED TWO WAYS
beluga lentils, sauce albufera *MP*

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose 86

“THE PIG’S TROTTER” stuffed trotter “à la Koffman”, port demi-glace 150

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



DESSERT COURSE

CAMBRIDGE BURNT CREAM chanterelles, tahitian vanilla, armagnac 28

EMPRESS CAKE bitter chocolate, sweet cara cara, grand marnier, coffee emulsion 28

BERRIES & CREAM rosewater, almond financier, glazed raspberry 32

CRÊPES "SUZETTE" preserved apricot, amaretto, creme fraîche 32

serves two

PISTACHIO SOUFFLÉ pistachio crème, german cocoa 28

GLACÉES & SORBETS DU JOUR 20

MADELEINES 26

FROMAGE

selection of three 45 | selection of five 60

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

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

Brillat-Savarin *cow's milk, france*

Cambozola Black Label *cow's milk, germany*

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

Vacherin Mont d'Or *cow's milk, switzerland + 26*

COFFEE

americano 6

espresso 6

double espresso 8

macchiato 6

cappuccino 6

café au lait 8

ARMAGNAC

Domaine Tariquet V. S. Classique BAS-ARMAGNAC 22

Château de Pellehaut Blanche de Pellehaut TÉNARÈZE 24

Marquis de Sauval X. O. 32

Domaine d'Espérance 18-Year BAS-ARMAGNAC 42

Domaine Tariquet X. O. BAS-ARMAGNAC 48

Domaine de Papolle 20-Year BAS-ARMAGNAC 54

Domaine Boingnières Réserve Spéciale BAS-ARMAGNAC 88

Château de Léberon Single Cask 1994 TÉNARÈZE 120

Domaine d'Aurensan 1990 TÉNARÈZE 130

Château de Laubade Extra BAS-ARMAGNAC 145

COGNAC

Ferrand 10 Generations GRANDE CHAMPAGNE 32

Sazerac de Forge Finest Original 52

Martingale 56

Jean-Luc Pasquet

Through the Grapevine GRANDE CHAMPAGNE 75

Tiffon Château de Triac Réserve de la Famille 78

Tiffon X. O. 88

Hennessy Paradis 550

CALVADOS

Christian Drouin Pommeau de Normandie 32

Michel Huard-Guillouet Hors d'Age 32

Roger Groult 8-Year PAYS D'AUGE 32

Christian Drouin X. O. PAYS D'AUGE 40

Adrien Camut Réserve de Semainville PAYS D'AUGE 130

CHARTREUSE

Jaune 28

Verte 28

Jaune V. E. P. 52

Verte V. E. P. 52