



## **VALENTINE'S DAY 2021**

### **TAKE OUT MENU**

#### ***HORS D'ŒUVRES***

FRENCH ONION SOUP - 14

LANGOUSTINE BISQUE - 16

MODERN CAESAR SALAD - 15

CARAMELIZED BOSCH PEAR SALAD - 17

ESCARGOTS A LA BOURGUIGNONNE - 16

HUDSON VALLEY DUCK LIVER PATE - 16

COLOSSAL CRAB MARTINI LOUIE SAUCE - 24

HUDSON VALLEY DUCK FOIE GRAS - 29

HOUSE CURED & SMOKED ORGANIC LOCH DUART SALMON - 16

COLOSSAL STONE CRAB (8 oz.) - HONEY DIJON MUSTARD SAUCE - 48

#### **CONNAISSEUR DE CAVIAR**

WILD AMERICAN - 70 PER OZ.

ROYAL SIBERIAN OSSETRA - 100 PER OZ.

CROWN RUSSIAN OSSETRA - 140 PER OZ.

#### **ENTRÉES**

FETTUCCHINE AU COGNAC & MAINE LOBSTER - 46

LOCAL YELLOWTAIL SNAPPER BEURRE BLANC - 38

JUMBO SEA SCALLOPS OVER BLACK TRUFFLE RISOTTO - 40

HOLLAND DOVER SOLE MEUNIÈRE - 56

TWICE COOKED "JURGIELEWICZ FARMS" DUCKLING - 40

ALL-NATURAL CHICKEN BREAST FRANCAISE - 31

VEAL MEDALLIONS FOREST MUSHROOMS SAUCE - 42

PRIME 8 OZ FILET MIGNON AU' POIVRE - 52

ROASTED RACK OF LAMB THYME-SCENTED AU' JUS - 49

#### **LES DESSERTS**

TARTE AUX POMMES - 15, CHOCOLATE HAZELNUT DACQUOISE - 15

PROFITEROLES- DEUX GLACÉ - 15, WHITE CHOCOLATE CRÈME BRÛLÉE - 14