

MENU DU JOUR

COLD BAR

Black River Ossetra Caviar, 20g

*with smoked heirloom potato gaufrettes,
sieved egg, shallot brunoise, chive, and
housemade crème fraîche*

Royale 100 / Imperial 150

OYSTERS

Kumamoto, CA 6.5

sold à la carte

Point Reyes Miyagi, CA 5

Egg Island, MA 5

Bijou, NB 5

Chef's Half Dozen 28 / Chef's Dozen 56

Cocktail de Crevettes

*fumet-poached Texas prawns
with smoked tomato cocktail sauce*

Half Dozen 18 / Dozen 30

Steamed Dungeness Crab 30

with saffron & lemon beurre monté

PLATS

Salade d'Agumes 16

*little gem lettuce, kishu mandarin, black pepper
crème fraîche, 18-month Gruyère, fresh herbs*

Chou-fleur au Gratin 15

*roasted cauliflower, garlic & thyme cream,
parmesan, herbed breadcrumb*

Magret de Canard à l'Orange 42

*wood-grilled duck breast with green peppercorn,
carrots glacé, chestnut, orange gastrique*

DESSERTS

Poire à la Beaujolaise 16

*white wine poached pear with
Provençal green tea ice cream and
brandy snap cookie crumbs*

Pêts de Nonne 14

*choux doughnuts with a warm
Catvados-apple compote & crème chantilly*

Crème Brûlée 12

Mousse au Chocolat 12

Sorbet Duo 8

justine's