



Bonne Année 2023!

prix-fixe menu | 75 per person

AMUSE

POTATO GALETTE, CRÈME FRAICHE, CAVIAR

1ST COURSE

CHOICE OF ONE:

FOIE GRAS TERRINE

FRISEE, CHERRY GASTRIQUE, BAGUETTE

SMOKED SALMON

FROMAGE BLANC, ORANGES,
SMOKED TROUT ROE, BLINIS

TARTARE DE BOEUF

TEXAS BEEF, DIJON, FINE HERBS, CORNICHON,
BRIOCHE

2ND COURSE

CHOICE OF ONE:

STRAWBERRY-ARUGULA SALAD

FETA, CANDIED PECANS,
BALSAMIC VINAIGRETTE

LOBSTER BISQUE

SHERRY FOAM, MICRO CHIVES

SQUASH AND LENTIL SALAD

GOAT CHEESE, PUMPKIN SEEDS,
APPLE CIDER VINAIGRETTE

3RD COURSE

CHOICE OF ONE:

SEA BASS EN PAPILOTE

POMMES VAPEUR, ROASTED FENNEL, ASPARAGUS
VELOUTÉ

COQ AU VIN

CHICKEN, FOREST MUSHROOMS,
POMMES PURÉE, RED WINE REDUCTION

PORK TENDERLOIN

HERB SPÄTZLE, ROASTED BABY CARROTS, MAPLE-
MUSTARD GLAZE

TEXAS PRIME NY STRIP

POTATO GRATIN, ASPARAGUS, BÉARNAISE

DESSERT

CHOICE OF ONE:

CHOCOLATE POTS DE CRÈME

COCO NIBS, WHIPPED CREAM

PEAR TARTE TATIN

SALTED CARAMEL, VANILLA GELATO