



## APPETIZERS

### ALL OF THE RABBIT TERRINE 19

*Mushroom gelée, tarragon dijonnaise, minus 8 verjus vinaigrette*

### FOIE GRAS POACHED IN A FLAVORFUL BROTH 23

*Chrysanthemum, spring radish*

### OYSTERS 23

*Seaweed ~ toasted brown rice tea, pumpernickel canapé, yuzu mignonette*

### MAINE LOBSTER SALAD 20

*With fennel panna cotta, roasted spring carrots and Marcona almonds*

### BUCKWHEAT FRIED WALLEYE PIKE 18

*Curry vinaigrette, spinach coulis, toasted coconut*

### OUR GROWER'S EARLY SPRING SALAD BOWL 17

*With hazelnut vinaigrette and brioche croutons*

### BOUDIN BLANC 19

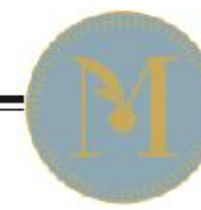
*Chicken and foie gras sausage, our lardons and pickled green strawberries*

### PENNSYLVANIA PURPLE ASPARAGUS SALAD 18

*Mimolette cheese bavaroise, balsamic vinaigrette*

### BEEF TARTARE MIRABELLE 18

*Hand diced Angus beef poached egg, potato brioche, razor clams*



## CAVIAR

30 GRAMS

50 GRAMS

Huso dauricus (Kaluga) ~ Acipenser gueldenstaedti (Osetra) cross breed  
Farmed in the Amur River on the China-Russia Border  
Served with blini, dauphines, chips, hard cooked egg, sauce aigrelette

IMPERIAL OSSETRA

195

300

ROYAL IMPERIAL

225

350

## MAIN PLATES

### OVEN ROASTED POUSSIN 35

*Artichokes barigoule and wilted ramps*

### PENNSYLVANIA RAISED VEAL SHOULDER 39

*Braised with morels and spring peas*

### BOUILLABAISSE MIRABELLE 40

*Fish and shellfish in a flavorful broth scented with pernod, crouton with rouille*

### NOVA SCOTIA HALIBUT 42

*Romaine lettuce braised with mint, peas and tom thumb potatoes*

### SQUAB NANTUA 38

*The breast roasted with spices and the leg braised with morels, crayfish and spring asparagus*

### ANGUS BEEF SIRLOIN 44

*Darphin potatoes with beef tongue, bone marrow glazed carrots and spring onions, sauce Bordelaise*

### WILD TURBOT 45

*Compass coffee and cardamom scented; with rhubarb, sprouted grain porridge and fava beans*