

## THREE COURSE MENU | 125 PER PERSON

MENU IS SUBJECT TO DAILY CHANGES DEPENDING ON AVAILABILITY OF FRESH PRODUCTS ON ISLAND

### TO START

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#### LA TRADITION

CLASSICS & COUNTRY COOKING

FOIE GRAS | 15 SUPPLEMENT  
CACAO, PEAR,  
PISTACHIO, BRIOCHE

BEEF TARTARE  
CORNICHONS, MUSTARD  
POTATO CHIPS, LETTUCE

#### LA MER

INSPIRED BY THE SEA

TUNA CARPACCIO  
YELLOWFIN TUNA CARPACCIO  
GREEN BEAN, OLIVE, QUAIL EGG

HAMACHI  
FENNEL, WATERMELON  
FRESNO PEPPER, CITRUS

#### LA SAISON

SPRING FLAVORS

WINTER SALAD  
ENDIVE, CANDIED WALNUT  
HONEY CRISP, WHIPPED BLUE CHEESE

BURRATA  
ARUGULA, PIEMONTE HAZELNUT  
EXTRA VIRGIN OLIVE OIL

#### LE VOYAGE

WORLD DISCOVERY

POTAGE CRÉCY  
CHILLED CARROT SOUP  
STONE CRAB, DILL, MUSTARD CREAM

GRILLED OCTOPUS  
MOJO VERDE, CHORIZO  
CILANTRO

### MAIN COURSE

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#### LA TRADITION

CLASSICS & COUNTRY COOKING

TOURNEDOS ROSSINI | 25 SUPPLEMENT  
TENDERLOIN, FOIE GRAS, SPINACH  
POMME DAUPHINE, BLACK TRUFFLE SAUCE

ROASTED CHICKEN  
TARRAGON, TOMATO  
ZUCCHINI, POLENTA

#### LA MER

INSPIRED BY THE SEA

SABLEFISH  
BABY CARROT, SMOKED POTATO  
MUSSEL, SAFRAN

DORADE  
SEA BREAM, FENNEL, MANGO, PAPAYA  
PILAF RICE, CITRUS VINAIGRETTE

#### LA SAISON

SPRING FLAVORS

ROASTED DUCK  
CLEMENTINE, PARSNIP  
BEET, RED WINE JUS

BERKSHIRE PORK CHOP  
BACON CRUST, BRAISED ENDIVE  
APPLE PURÉE, SAUCE ROBERT

#### LE VOYAGE

WORLD DISCOVERY

RAVIOLI  
TOMME DE SAVOIE, CELERIAC  
PÉRIGORD BLACK TRUFFLE

SCALLOPS  
VADOUVAN, ROMANESCO  
GRENOBLOISE SAUCE

### CAVIAR | 1 OZ

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KRISTAL | 260

OSCIETRE GOLD | 360

### SIDE DISHES | 12

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GREEN BEANS

PILAF RICE

GREEN SALAD

### DESSERT

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CHOCOLATE COULANT  
SALTED CARAMEL, VANILLA ICE CREAM

BABA AU RHUM  
CHANTILLY, CONFIT PINEAPPLE, PLANTATION RUM

VACHERIN  
BLUEBERRY, CASSIS, ELDERFLOWER

MONT BLANC  
CHESTNUT, BLACK CURRANT

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15% SERVICE CHARGE  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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EXECUTIVE CHEF DAVID LEPAGE