

Marché

Valentine's Day 2019

APPETIZERS

Monte Carlo Salad	22
Crab/avocado/mozzarella	
Beet Cured King Salmon Gravlax	26
Horseradish/lemon/fennel salad	
Pan Seared Hudson Valley Foie Gras	35
Kumquat/bitter chocolate/brioche	
Caramelized Cheese Soufflé	22
Comté/butternut squash velouté/patty pan	

MAIN COURSE

Butter Poached Maine Lobster	62
Bell pepper/"Bouillabaisse" jus/saffron	
Branzino	34
Melted leeks/lemongrass/ fennel condiment	
Braised Veal Shank "Osso Bucco"	75
Herb gremolata/black truffle risotto	
Crescent Duck Duo	36
Crispy skin breast/confit leg/lentil ragoût	

DESSERTS

Lemon Panna Cotta	13
Champagne gelée/strawberry rose sorbet/sablé Breton	
Soufflé for 2	20
Selection of Macarons	\$3 each/\$15 for 6
Ice creams/sorbets (3 scoops)	13

