

LES PALIER

DINNER MENU

CAVIAR

Served with traditional accompaniments and brioche toast points.

PRIX FIXE \$82

FIRST COURSE

Vidalia onion and sherry soup with seared scallop and chanterelles*

Salad of Bibb lettuce and native spring greens with fava beans and Codman Farm two-hour egg*

Ragoût of escargot de Bourgogne, frogs' legs and Niman Ranch ham; champagne and morel mushrooms

Roasted Hudson Valley foie gras with Jim Cook sunchokes, wild ramps and roasted strawberries* (add 10.00)

Vanilla poached white asparagus with Jonah crab; lobster velouté and White Sturgeon caviar

Grilled octopus and lobster salad with red chili vinaigrette, fennel and parsley; cumin crisp

Skip's Island Creek oysters with bacon and pickled rhubarb; American caviar*

Chili-glazed fried soft shell crab with pickled ramps; shiso and daikon salad

MAIN COURSE

Air-dried Canadian chicken with pine nut and swiss chard stuffed morels; pressed truffle jus

East Coast halibut with Pat's littleneck clams and artichoke hearts; mushroom consommé*

Loin of Colorado lamb with eggplant purée, spring greens and roasted beets; mint and sage jus*

Painted Hills Farm beef tenderloin with grilled radicchio and confit potatoes; red pepper and walnut pesto*

Indian-spiced marlin with cucumber yogurt; tamarind glazed carrots and mango*

Dry aged Muscovy duck with spring succotash, native fiddlehead ferns and mousseron mushrooms*

Chartreuse of squab and foie gras with Parmesan oats, wild asparagus and Apple Street Farm radishes; tarragon and raspberry jus

SUMMER DEGUSTATION

PRIX FIXE \$104 available to entire tables only

VINTNER'S TASTING four pairings, add \$65

GRAND VINTNER'S TASTING six pairings, add \$85

WINTER JUICE TASTING add \$35

2003 WESTPORT RIVERS, "CUVÉE RJR", BRUT, WESTPORT, MASS.

Butter poached Maine lobster with fennel brandade, almond herb jus and licorice sugar

KOURTAKI, MUSCAT, SAMOS, GREECE

Torchon of foie gras with Muscat gelée, stone fruit and red wine pickled shallots

2007 DELILLE CELLARS, "DOYENNE", ROUSSANNE, COLUMBIA VALLEY, WASHINGTON

Indian-spiced marlin with cucumber yogurt; tamarind glazed carrots and mango*

2005 STUHMULLER VINEYARDS, CABERNET SAUVIGNON, ALEXANDER VALLEY

Painted Hills Farm beef tenderloin with grilled radicchio and confit potatoes; red pepper and walnut pesto*

OFFLEY, 10 YEAR TAWNY, PORT

Grand Fromage

2007 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

Dessert Tasting

DEGUSTATION OF VEGETABLES

PRIX FIXE \$90

CHEF MCCLELLAND'S TASTING JOURNEY

PRIX FIXE \$185

VINTNER'S TASTING add \$110

Private dining is available for holiday parties, client lunches, and business meetings. Contact an event coordinator today to start planning! In office catering also available.