

# L'ESPALIER

## LUNCH MENU

### CAVIAR

Served with traditional accompaniments and brioche toast points.

### SUMMER DEGUSTATION

SIXTY DOLLARS VINTNER'S TASTING (THREE HALF GLASSES) \$30

GRAND VINTNER'S TASTING (FIVE HALF GLASSES) \$40

Skip's Island Creek oysters with honey-lavender sorbet; North American caviar\*

Torchon of foie gras, grilled strawberries and brioche

Duck pastrami with radicchio and nectarines\*

Colorado loin of lamb with eggplant purée, baby beets and ramps\*

Selection of cheeses and condiments

Dessert tasting

### A LA CARTE LUNCH

Lobster BLT; Lobster salad with tomato relish, smoked bacon and avocado butter 25

Beef sirloin burger with sliced pastrami, Roaring 40s blue cheese and foie gras soubise on grilled brioche with pommes frites\* 26

L'Espalier artisanal cheese plate 25

### SUMMER PRIX FIXE

FORTY DOLLARS

VINTNER'S TASTING (TWO HALF GLASSES) \$20

#### FIRST COURSE

Salad of young greens with roasted asparagus vinaigrette and Tipperary cheddar

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

Wild French asparagus with black pudding, fried egg and tarragon mayonnaise\*

#### MAIN COURSE

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

Duck confit with spring succotash, baby carrot and pea shoot salad

Roasted pork tenderloin with eggplant purée, baby beets and ramps\*

#### DESSERT

Chocolate decadence cake with earl grey crème Chantilly

### POWER LUNCH

THREE COURSES FOR TWENTY FOUR DOLLARS

### JUICES \$8.75

Lemon lime chamomile

Pear linden flower

Apple lychee rooibos

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.