

adour

ALAIN DUCASSE

CUISINE DESIGNED WITH WINE IN MIND

appetizers

CHILLED MAINE LOBSTER MEDALLIONS CELERY RAW/COOKED, GRANNY SMITH APPLE, CAVIAR CREAM	29
TENDER RICOTTA GNOCCHI SAUTÉED LETTUCE, WILD MUSHROOMS, CRISPY PROSCIUTTO	23
CHESTNUT/LOBSTER VELOUTÉ FOIE GRAS ROYALE, BLACK TRUMPETS, CHERVIL	26
YELLOWFIN TUNA CARPACCIO EGGPLANT CAVIAR, GREEN SZECHUAN PEPPER, LEMON	26
GLAZED MULTICOLOR WINTER VEGETABLES JUS DE CUISSON, NAVETTE OIL	19
SWEETBREAD "MEUNIÈRE", EGG PURSE WILD MUSHROOMS, BRIOCHE	24
SAUTÉED DUCK FOIE GRAS GRAPES, ROASTED PEARS, VIN JAUNE SAUCE	29
BLACK TRUFFLE SALAD PARMESAN, WHITE MUSHROOMS, COUNTRY BREAD	55

main courses

OLIVE OIL POACHED CHATHAM BAY COD IN THE STYLE OF CHOWDER, POTATO CONFIT, CLAMS, PARSLEY	38
BUTTER POACHED MAINE LOBSTER ROYAL TRUMPET MUSHROOMS, SALSIFY, CHAMPAGNE SAUCE/EMULSION	48
SAUTÉED DIVER SCALLOPS ENDIVE COOKED/RAW, BROWN BUTTER SCALLOP JUS	42
BAKED CHILEAN TURBOT HEARTS OF PALM, CITRUS CONDIMENT/SABAYON	44
WILD STRIPED BASS ENDIVE, SHAVED BLACK TRUFFLE, JUS DE CUISSON	55
GRENADIN OF MILK FED VEAL CARROT CONTRAST, "LAITUE FARCIE", VEAL JUS	48
MILLBROOK FARMS VENISON SADDLE WINTER VEGETABLES AND FRUITS, SAUCE POIVRADE	45
ROASTED RACK OF ELYSIAN FIELDS LAMB POTATOES BOULANGERES, SCALLION, NATURAL JUS	49
ROASTED PENNSYLVANIA SQUAB BRAISED CABBAGE, TURNIPS, SALMIS SAUCE	38
PRIME BEEF RIB-EYE "AU SAUTOIR" CHANTERELLES, ONION CONDIMENT, "POMME SOUFFLE"	49

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cheeses

22

SELECTED CHEESES

COUNTRY BREAD, AUTUMN CONDIMENTS

caviars

RUSSIAN MALOSSOL OSETRA (1.76 Oz)

BUCKWHEAT BLINIS, CRÈME FRAÎCHE

400

CASPIAN GOLDEN OSETRA (1.76 Oz)

BUCKWHEAT BLINIS, CRÈME FRAÎCHE

600

tasting menu

110 per person

CITRUS MARINATED HAMACHI

HEARTS OF CELERY, CORIANDER, PRESERVED LEMON

GLAZED MULTICOLOR WINTER VEGETABLES

JUS DE CUISSON, NAVETTE OIL

OLIVE OIL POACHED CHATHAM BAY COD

IN THE STYLE OF CHOWDER, POTATO CONFIT, CLAMS, PARSLEY

MILLBROOK FARMS VENISON SADDLE

AUTUMN VEGETABLES AND FRUITS, SAUCE POIVRADE

CHOICE OF OUR PASTRY CHEF'S CREATIONS

desserts

15

MANDARIN SOUFFLÉ

TAHITIAN VANILLA ICE CREAM

(Please allow 20 min.)

APPLE SABLE

GRANNY SMITH GRANITE, CALVADOS EMULSION, VANILLA CREAM

CONTEMPORARY EXOTIC VACHERIN

MANGO MARMALADE, COCONUT, PASSION FRUIT EMULSION

PEAR COMPOSITION

HONEY PARFAIT, ROASTED PECANS, MAPLE ICE CREAM

CHOCOLATE LEAF

PRALINE CREMEUX, HAZELNUT/LEMON SORBET

DARK CHOCOLATE SORBET

COFFEE GRANITE, CARAMELIZED BRIOCHE CROUTONS

EXECUTIVE CHEF JOEL DENNIS

PASTRY CHEF SANDRO MICHELI

18% gratuity will be added for parties of 6 or more

Please refrain from the use of cell phones in our dining room