



## HORS D'ŒUVRES

### OLIVES \$8

mixed olives, lemon, evoo

### SNAILS \$13

six snails baked in shell, garlic, parsley butter

### TARTARE \$17

hand chopped prime beef tenderloin, raw hen egg yolk

### PATÉ \$13

smooth chicken liver paté, black truffle gelée

### EGG \$15

baked local organic hen egg, wild morels, roasted shallot soubise

### PRAWNS \$16

sautéed prawns, champagne beurre blanc

### MUSSELS \$19

black mussels, shallots, saffron, white wine broth

### MOREL TARTE \$17

puff pastry, potato and creamy morels (allow 25 minutes)

### PORK BELLY \$14

crispy pork belly confit, spiced hazelnuts, apple, honey

### FOIE GRAS \$21

chef's nightly preparation of seared foie gras

### LPM SALAD \$10

greens, hazelnuts, pickled shallots, parmesan

### LOBSTER SALAD \$24

lobster medallions, marinated vegetables, lemon vinaigrette

### FRENCH ONION SOUP \$13

## ENTRÉES

### BEEF \$36

7oz dry-aged prime filet of beef, maitre d'hotel butter, sauce bordelaise  
+add lobster medallions and sauce béarnaise \$19

### CHICKEN \$27

roast airline chicken breast, chateau potatoes, sauce suprême

### DUCK \$28/\$36

crispy duck leg confit, braised cabbage, duck fat roasted potato

### LAMB \$31/\$39

roasted rack of lamb, Robuchon potatoes, braised cipollini onions, pan jus

### LOBSTER TARTE \$42

lobster medallions, sauce of sweet corn, puff pastry

### CHATEAUBRIAND \$115

dry-aged prime chateaubriand with sauce béarnaise and choice of two sides (allow 45+ minutes)  
+add lobster \$38

+ ADD SEARED FOIE GRAS TO ANY ENTRÉE \$12

## SIDES

fingerling potatoes    french green beans    sweet corn with bacon    chef's choice  
\$8 each

20% gratuity will be added to parties of 5 or more

\*consuming raw or undercooked meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions