

FRUITS DE MER

OYSTERS

On the Half Shell with
Cocktail Sauce & Mignonette
6 for 24

SHRIMP COCKTAIL

Tomato, Horseradish,
Chili & Lemon
26

SCALLOP CEVICHE

Ceviche with Yuzu
& Toasted Pistachio
20

BLACK DIAMOND

BLACK TRUFFLE TART

Crème Fraîche & Parmesan
55

WHITE TRUFFLES

Shaved over Choice of Pasta or Risotto
MP

CAVIAR

Smoked with Gaufrettes, Chives, Shallots,
Hard Boiled Egg Whites & Yolks
130 per ounce

WHOLE BLACK TRUFFLE

To use at your discretion...
MP

APPETIZERS

BIBB LETTUCE

Salad with Winter Greens,
Apple & Mozzarella
18

TROUT TOAST

Smoked with Horseradish,
Fennel & Dill
26

LOBSTER SALAD

Iceberg Lettuce, Avocado,
Blue Cheese & Bacon
36

BEEF TARTARE

Gaufrettes, Mustard & Horseradish
27

FOIE GRAS

Torchon with Black Truffle & Brioche
39

CHARCUTERIE

Selection of Swiss Cured Meats
28 - Small
46 - Large

SOUPS

BEEF CONSOMMÉ

Classic Consommé
or with Chicken & Swiss Crêpe
18 / 22

BUTTERNUT SQUASH

Minestrone-Style with Beans,
Kale & Parmesan
16

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PASTA

CAVATELLI

Black Truffle, Ricotta,
Sausage & Parmesan

32

TAGLIATELLE

King Crab, Meyer Lemon
& Black Pepper

34

FOR TWO

WHOLE ROAST CHICKEN

Stuffed with Brioche,
Rosemary & Lemon

95

DRY-AGED RIBEYE

Parmesan, Potatoes,
Roasted Shallots & Peppercorn Jus

175

SIDES

POTATO RÖSTI

16

ROASTED CARROTS

12

BRAISED RED CABBAGE

12

SPÄTZLE

15

BAKED POTATO

15

PARKER HOUSE ROLLS

9

FRENCH FRIES

9

MAINS

LOBSTER

Served in the Shell with
Bisque, Mustard & Parmesan

MP

SOLE MEUNIER

Brown Butter, Capers,
Parsley & Lemon

70

CHICKEN

Zurich-Style with Mushrooms,
Onions & Cream Sauce

39

VEAL SCHNITZEL

Served Bone-in with Lemon

60

BUTTERNUT SQUASH

Roasted with Apples & Quinoa

34

RACK OF LAMB

Roasted with Herb Crust
& Bordelaise Sauce

64

BEEF STROGANOFF

Hen of the Woods Mushrooms,
Bell Peppers & Cream Sauce

42