



## Sharing Plates

<b>Pumpkin Pizette</b> Butternut Squash, Roasted Figs, Chestnuts	\$9.00
<b>Falafel</b> Chickpeas, Fresh Herbs, Yogurt Sauce	\$9.00
<b>Croustillants de Crabe</b> Crab Cakes	\$12.00
<b>Assiette de Fromages GF</b> Selection of Cheeses from Sprout Creek Farm, Hudson Valley	\$18.00

## Hors d'oeuvres

<b>Foie Gras de Canard</b> Homemade Foie Gras, Chocolate Macaron, Pear, Ginger, Cocoa, Toasted Ladurée Kougloff	\$26.00
<b>Coeur de Saumon GF</b> Smoked Salmon Slices, Sudachi Dill Cream, Blinis	\$18.00
<b>Tarte Champignons GF</b> Mushrooms, Feta, and Shaved Chestnuts	\$14.00
<b>Soupe au Potiron GF</b> Pumpkin Soup	\$14.00

## Garnitures

<b>Pommes Frites Ladurée</b> Ladurée French Fries	\$7.00
<b>Pommes Dauphine à la Truffe</b> Truffled Dauphine Potatoes	\$9.00
<b>Salade de Mesclun GF</b> Mesclun Salad	\$7.00
<b>Champignons GF</b> Mushrooms	\$8.00

Please let us know if you have any food allergies or dietary restrictions.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness

## Salads

<b>Salade Caesar</b> Organic Chicken, Lettuce, Eggs, Croutons, Chia Seeds and Caesar Dressing	\$19.00
<b>Salade Ladurée V GF</b> Arugula Salad, Artichokes, Fig, Broccolini, Tomato, Mozzarella, Seeds	\$21.00
<b>Salade Trévisé V GF</b> Endives, Green Apples, Halloumi Cheese, Sweet Potato, Hemp Seeds, Chives	\$18.00
<b>Salade Manhattan V GF</b> Quinoa, Multi-Colored Beets, Goat Cheese	\$18.00

## Entrées

<b>“Vol au Vent” de Volaille aux Champignons Sauvages</b> Organic Chicken Breast “Vol-au-vent” with wild Mushrooms	\$31.00
<b>Mini Burgers de Bœuf (4 pièces)</b> Mini Beef Burgers with Lettuce, Pickles, Capers, Comté Cheese and Mayonnaise served with Ladurée French fries and Sucrine Lettuce	\$20.00
<b>Filet Mignon GF</b> Filet Mignon, Pan Seared Foie Gras, Artichokes	\$39.00
<b>Tartare de Boeuf “Au Couteau” * GF</b> Knife-cut Beef Tartare, Sucrine Lettuce and Ladurée Chips	\$27.00
<b>Poulet Rôti</b> Organic Roasted Chicken, Mushrooms Duxelles and Parmesan Gnocchi	\$20.00
<b>Saumon Grillé GF</b> Organic Salmon, Parsnip Purée, Seasonal Vegetables	\$22.00
<b>Lobster Roll</b> Lobster from Maine in a Brioche Bun, Fennel, and Lobster Mayonnaise Served with Ladurée French Fries and Sucrine Lettuce	\$23.00
<b>St. Jacques GF</b> Scallops, Champagne Beurre Blanc, Grilled Leeks and Corn	\$31.00
<b>Risotto de Butternut V GF</b> Butternut Squash Risotto, Hazelnuts	\$20.00
<b>Chou Fleur V GF</b> Cauliflower Purée, Roasted mixed Cauliflower, Sesame	\$18.00
<b>Suggestion du Jour</b> Dish of the Day	\$26.00

V- Vegetarian GF- Gluten Free