



DINNER MENU

FROM THE SEAFOOD BAR

OYSTERS

per 3 - 98, per 6 - 186, per 9 - 279, per 12 - 362
please refer to blackboard for premium selections

SEAFOOD & CRUSTACEA

Table with 2 columns: Dish Name and Price. Includes Lobster Mayonnaise, Six Sea Whelks, Tiger Prawn Cocktail, Louisiana Chilli Crab Cakes, Smoked Salmon, Dressed Crab, Clams with White Wine, and Whole Brown Crab.

OSCIETRA CAVIAR

served with crème fraîche & Melba toast 30g / 50g 980/1500

FRENCH CHARCUTERIE PLATTER

- CHARGRILLED TOULOUSE SAUSAGE
CHARGRILLED MERGUEZ SAUSAGE
PÂTÉ DE CAMPAGNE
DUCK RILLETTES
BAYONNE HAM
SAUCISSON DE LYON
SMOKED DUCK MAGRET
OX TONGUE WITH SALSA VERDE
served with pickles, olives & onion confit

FOR TWO OR MORE
150 per person (starter)
270 per person (main)

DESSERTS

- BANOFFEE SUNDAE
TRIO OF CHOCOLATE MOUSSE
RED WINE POACHED PEAR
PISTACHIO CRÈME BRÛLÉE & BISCOTTI
PEAR TARTE TATIN
WINTER SPICED BREAD & BUTTER PUDDING
CRÊPES

* DAILY 3-COURSE SET LUNCH see server

PLATEAUX de FRUITS de MER

FOR TWO 220 per person
WITH LOBSTER 396 per person

EGGS, PASTA & VEGETARIAN

Table with 2 columns: Dish Name and Price. Includes Lobster Risotto, Wild Mushroom & Morel Risotto with Shaved Winter Truffles, Lobster Benedict, and Spaghetti Carbonara.

DAILY 2-COURSE DINNER MENU AT 280

Any soup, starter or salad with one of the following main courses:

Table with 2 columns: Dish Name and Price. Includes Coq au Vin, Duck Confit, Lamb Shank, Wild Mushroom & Morel Risotto (large), and Darne of Salmon.

SIDES

Table with 2 columns: Dish Name and Price. Includes Pommes Frites, Pomme Purée, Sautéed Wild Mushrooms, Sautéed Spinach, Garlic Cheese Bread, Premium Olives, and Mixed Green Salad.

SOUPS, STARTERS & SALADS

Table with 2 columns: Dish Name and Price. Includes Shellfish Bisque, Onion Soup Gratinée, Grilled Flatbread, Sautéed Shrimps, Baby Asparagus, Tuna Tartare, Foie Gras Ballotine, Salmon & Cod Fishcake, Escargots de Bourgogne, Wild Mushroom & Spinach Pancakes, Caesar Salad, Beetroot Carpaccio, Frisée aux Lardons, Wild Leaf Salad, and Rare Peppered Beef Salad.

MEAT & FISH

Table with 2 columns: Dish Name and Price. Includes Coq au Vin, Roast Venison, Roast Pheasant, Diver Scallops, Duck Confit, Prime Steak Frites, Beef Bourguignon, Grilled Dover Sole, Slow Braised Lamb Shank, Darne of Salmon, and Whole Roast Fish of the Day.



TO SHARE

Table with 2 columns: Dish Name and Price. Includes Steamed Mussels Provençal, Pot-roasted Guinea Fowl, Whole Slow Roast Lamb Shoulder, and Cedar River U.S.D.A. Natural Prime Ribeye.

THE PRESS ROOM WEEKEND BRUNCH Saturday & Sunday 10AM-6PM
PRIVATE DINING AVAILABLE AT CLASSIFIED