

# ÉLEVAGE

## DINNER

### **Hors d'oeuvres**

- BBQ Gulf Oysters – sweet chili butter – 6
- Deviled Eggs – blackened blue crab – 9
- Stuffed Mushrooms – merguez, ricotta – 8
- Rabbit Rilette – foie gras, cornichon – 10
- Reuben Beef Tartare – comte, 1000 island, rye – 6
- Marrow Bone – blue cheese, buffalo sauce – 8
- Country Ham – pear butter, biscuits – 5
- Tea Sandwiches – cucumber, caviar, salmon – 6
- Bikini Sandwich – jamon, manchego, truffle – 8
- Lobster Roll – celery, radish – 9

### **Appetizers**

- Raw Oysters – bread & butter mignonette – 16
- Peel & Eat Scampi – garlic, sorrel, vinho verde – 12
- Scallops Grenoblaise – caper, meyer lemon, goat's milk beurre noisette – 14
- Pork Belly – petit chourcroute garnie, whiskey pickled apple – 13
- Escargot Parmesan – crispy snails, mozzarella, san marzano tomato – 14
- Fish & Chips – seared tuna, fried pickle chips, malt, ranch tartar sauce – 14
- Welsh Rarebit – duck egg, beecher's cheddar, paprika – 8
- Tete de Veau Terrine – veal headcheese, chopped egg, tarragon, mustards – 9
- Lahmajun – spiced lamb flatbread, feta, arugula, smoked yogurt – 10
- Cheese Plate – selection of 3 with salty & savory garnishes – 13

### **Soups & Salads**

- Epicurean Salad – lobby herbs & lettuces, hazelnut, sottocenere, banyuls vinaigrette – 13
- Beet Panzanella – pistachio croutons, aged goat cheese, arugula, cucumber – 9
- Wedge Salad – beef bacon, bay blue, egg, warm mustard and chive dressing - 12
- German Potato Soup - lardons, cubeb pepper, lovage – 8
- Duck Burgoo – okra, corn, tomato, corn meal streusel – 9

### **Entrees**

- Duck, Duck, Goose – foie gras & goose confit stuffed duck burger, black currant ketchup – 21
- Dry Aged Hamburger – heat cheese, tomato confit, arugula – 15
- Coq au Vin Pot Pie – root vegetables, lardons, fines herbes pastry – 25
- Cedar Plank Salmon – brussels sprouts, hazelnut, apple lambic glaze – 29
- Tuna Casserole – rare tuna, trofie pasta, peas, shimeji mushroom, cantalet – 24
- Monkfish Schnitzel – parsley spaetzle, creamed cabbage, caraway -27
- Hanger Steak - marrow bone, creamed spinach croquettes, hickory bordelaise – 31
- My Sunday Supper – glazed country pork ribs, white beans, corn bread madeleines – 25
- Gardener's Pie – mushroom, root vegetables, cheddar, thyme – 24
- Venison Bourguignon – egg noodles, bacon, mushroom, glazed onion – 27
- 100 Day Dry Aged Strip Steak – blue cheese scalloped potatoes, epicurean steak sauce – 64
- Lamb Shoulder Lasagna – spinach, taleggio, chestnut, greek oregano – 25
- Homage to Bern's – pressed steak sandwich, alpine cheese, french onion jus, onion rings – 16