

Petite Plats

Creole Tomato Bisque Baked en Croute
crabmeat, puff pastry
aromatics and basil 16

Chevre and Artichoke Soufflé
truffled artichoke veloute
prosciutto ham, kataifi 12

Salad of Blue Crabmeat en Ravioli
heirloom beet salad
shaved Crenshaw melon, sumac
lemon - horseradish vinaigrette 14

Le Foret Champignons
shiitake mushroom, pickled onions
sultanas, pate de foie gras
hazelnut dressing 13

Compressed Watermelon Salad with Ricotta
raspberry, pickled shallot
upland watercress, frisee, almond
coriander and white balsamic vinaigrette 12

Grilled Quail Carbonara
parmesan and quail yolk ravioli
grilled asparagus and prosciutto
black pepper and bread rusk 15

Gulf Oysters – Rockefeller Style
spinach and celery fondue
Pernod glacage gratinee 16

Mediterranean Heirloom Himachi Salad
heirlooom potato and saffron salad
melon, cucumber and organic tomato
olive dust and tomato crema 15

Entreés

Tenderloin of Nature-Fed Beef a la Faucille
parmesan semmel knodel
jardinière vegetable, beef consommé
green peppercorn and Sherry sabayon 32

Breast of Pekin Duckling Baked in Sugar Crust
wilted spinach, seared foie gras
sautéed blackberries in cassis
and natural jus 31

Gratinee of Seared Diver Harvested Sea Scallops
Summer zucchini with tomato and crab glacage
steamed clams with olives in saffron emulsion 30

Trio of Farm Raised Rabbit Basquaise
roasted rack, stuffed loin and garlic braised cured leg
with Rioja potato and pasta terrine
tomato and pepper sofrito and natural jus 30

Grilled Norwegian Salmon Fillet with Tabil
preserved lemon and caper risotto
shaved peach and arugula salad
fig consomme 28

Roasted Saddle of Colorado Lamb
chevre gnudi, wilted arugula
ratatouille sauce and crispy artichoke 32

Caramelized American Red Snapper Fillet
pommes vapeur, lobster
wilted spinach with green grapes
star anise and jus de poisson 32

Grill Roasted Rack of Free Range Veal
pommes Maxim, basil pesto
grill roasted corn and local chanterelle
mushroom ragu 35

Le Foret

8.10.10

Chef's Tasting Menu

7 courses

80

Kumamoto Oysters Trio
mignonette,
shaved beef tenderloin,
champagne gelee and cavair

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Sugar Cured Salmon
corn fritters, sturgeon caviar
crème fraiche

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Quenelle of Foie Gras with Five
white port gelee
strawberry tartar
hazelnut gastrique
toasted almond
sweet liquorish

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Fricassee of Petit Gris Escargot
potato puree, tarragon, garlic and
natural jus

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Butter Braised Maine Lobster Tail
spring carrot, arugula
leeks, sauce Cardinal

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Ménage au Parmesan
fig cappuccino and fennel biscotti
parmesan square with honey gelee
marshmallow with coco

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Almond Chiboust in Chocolate
almond pudding
orange sherbet
peaches

James Corwell
certified master chef

(order dessert soufflés
with entrees to avoid the wait)