

Le Foret

Something to Start

Prince Edward Island Mussels
romesco white wine broth, grilled garlic crouton

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

Grilled Quail with Mustard Greens Gnocchi
*prosciutto, pine nuts,
natural jus with creole mustard*

Seared Hudson Valley Foie Gras
*savory pain perdu, sherry-coco gastrique,
strawberry preserve*

Something in Between

Crispy Veal Sweetbreads
*fava beans with coriander, chili flake,
spring garlic, king trumpet mushroom*

Baby Arugula and Shaved Fennel Salad
*Hollygrove blood oranges, Parmesan,
citrus vinaigrette, crispy prosciutto*

Butter Lettuce and Shaved Apple and Radish Salad
*candied pecans, lemon ricotta, frisse,
honey apple dressing*

Le Foret Champignons
*shiitake mushroom confit, pickled onions
pate de foie gras, sultanas, hazelnut, watercress*

Entreés

Grilled Divers' Scallops with Moutabel Butter
*baby carrots, haricot verts butternut tortellini,
scallop chip, paprika-tahini soubise*

Grilled Prime New York Strip Steak
*fava beans with wild ramps, onion rings,
semolina, roasted red pepper coulis,
veal demi-glace*

Pan Roasted American Red Snapper
*wild nettle risotto, confit tomato,
Parmesan foam, crispy salsify, tomato chip*

Roasted Golden Raisin Stuffed Rabbit Loin and Herbed Rack
*carrot tagliatelle, English peas, rabbit mousse
pea tendrils, natural jus with Dijon*

Sauteed Wild Alaskan Halibut
*Higgins crab meat, roasted fingerling potatoes,
Tuscan kale, sultanas, lemon beurre blanc*

Roasted Saddle of Prime Lamb
*Swiss chard, cauliflower cous cous, citrus olivetta,
artichoke, baby carrot, and pistachio*

Wild Mushroom and Goat Cheese Ravioli
*porcini cream, oyster, maitake,
and shemeji mushrooms, daikon sprouts*

Moulard Duckling with Duck Frickadelles
*wilted beet greens, roasted baby beet,
butternut squash, blackberries,
and foie gras sauce*

Chef's Tasting Menu 6courses

Yellowtail Sashimi
yuzu vinaigrette, wasabi sprouts
*

Seared Gulf Flounder
*baby spinach,
shemiji mushrooms
roasted red pepper beurre blanc*
*

Black Burgundy Truffle Pappardelle
Parmesan, beurre fondue
20 supplement
*

Crispy Lamb Belly
*pickled ramp, chard, radish
wild onion oil*
*

Grilled Beef Tenderloin
*mustard greens, truffled potato
wild mushroom Bolognese*
*

St. Andre Brie
green apple - watercress salad
*

Sorbet Trio