

French Dinner

Thursday, September 10th, 2026

Amuse

Quenelle de homard et de coquille Saint-Jacques aux poireaux
Lobster & Scallop Quenelle, leeks, button mushroom, caviar,
spiced lobster emulsion

TBD

First

Salade Niçoise
Bluefin Tuna, haricot vert, quail egg, fingerling potato, cherry tomato confit,
whole grain mustard, sauce tonnato

TBD

Second

Gnocchis parisiens avec fricassée d'escargots
Parisienne Gnocchi, escargot fricassee, chanterelles, black truffle,
garlic & parsley pistou

TBD

Third

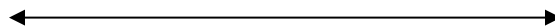
Presse de Queue de Boeuf
Oxtail “presse”, savoy cabbage fondue, pommes tartiflette, sauce chasseur

TBD

Dessert

Flan Pâtissier aux Figues Rôties
Vanilla custard, pâte brisée, roasted figs, beurre noisette caramel, port wine,
vanilla bean ice cream

TBD



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner