

LE PARIGO



S O U P S

lobster bisque | french onion | vichyssoise



S A L A D S

romaine hearts dressed in balsamic vinaigrette with warm chevre
candied pistachios

baby greens dressed in our house wine vinaigrette with prosciutto
gruyere & granny smith apples

mache dressed in sherry vinaigrette boursin cheese and caramelized mushrooms
with river ridge farms' organic honey



H O R S D ' O E U V R E S

house special beef tartare served with toast point

pan-roasted escargots in fresh herb butter

moules a la provencale in herbed white wine sauce

smoked red trout cake wrapped with smoked irish salmon

vine-ripened tomatoes & pecan-smoked fresh mozzarella
with prosciutto di parma

seared hudson valley foie gras over fresh berry and poached pear salad



E N T R E E S

morel stuffed ashley farms chicken breast with
vegetable ratatouille & puree of celeriac mashed potatoes

hudson valley duck magret with green peppercorn sauce
sautéed apples & potatoes

veal normande with calvados sautéed apples & mushrooms
gratin dauphinois

seared all natural filet mignon over pomme saladaise & sautéed mushrooms,
finished with truffled demi-glace

sautéed filet of irish salmon over roasted carrots
potato duo & leek fondant

roasted vegetable terrine, sautéed potatoes & red wine reduction

st. marks' black grouper fricassee
with potatoes & carrots

pan-seared sea scallops with pommes Anna, spinach
prosciutto custard, carrot puree & beurre blanc

lobster americaine over roasted fennel risotto, julienne vegetables
sautéed swiss chard | market price

accompany any entree with hudson valley foie gras



DESSERTS

mousse au chocolat

crème brulee ménage a trois : vanilla, mocha, & pistachio

fresh berry napoleon: layers of fresh berries & pastry cream

blueberry tart and crème chantilly