



THE VILLAGE PUB

CAVIAR SERVICE

ESTATE AMERICAN WHITE STURGEON \$120

GOLDEN OSETRA \$200

CRÈME FRAÎCHE / SEIVED EGG / CHIVE / BRIOCHE

FOR THE TABLE

JUST BAKED PASTRIES
SWEET BUTTER AND JAM

FIRST COURSE

FARMERS' MARKET FRUITS
SPICED HONEY-LEMON SYRUP

HALF-DOZEN MIYAGI OYSTERS
RED WINE MIGNONETTE / LEMON

CINDERELLA PUMPKIN SOUP
BLACK TRUFFLE / APPLE BUTTER / PAIN D'ÉPICES

BELGIAN ENDIVE AND WATERCRESS SALAD
WARREN PEAR / CANDIED WALNUTS / GORGONZOLA DOLCE

RUBY RED BEET AND MANDARIN SALAD
HOUSE-MADE RICOTTA / HAZELNUT CRUMBLE / CITRUS VINAIGRETTE

STEAK TARTARE
QUAIL EGG / PICKLED RAMPS / GRILLED LEVAIN

BURGUNDY BLACK TRUFFLE
GOLDEN POTATO GNOCCHI, BROWN BUTTER-LEMON NAGE
\$15 SUPPLEMENT

ENTRÉE

OMELET FORESTIÈRE
MACÉDOINE OF YOUNG LEEKS AND NEW POTATOES / GUANCIALE

SOFT-SCRAMBLED EGGS
CAMEMBERT CREAM / BRIOCHE BATONS / ESTATE CAVIAR

BLUE BARLEY RISOTTO
GRILLED HASS AVOCADO / GRAPEFRUIT / RUBY RED BEETS

MAINE LOBSTER BENEDICT
PROSCIUTTO / HOLLANDAISE SAUCE
\$20 SUPPLEMENT

YELLOWFIN TUNA PICCATA
SAVOY SPINACH / CAULIFLOWER / LEMON-CAPER VINAIGRETTE

MONTE CRISTO SANDWICH
ESTATE CAVIAR MOUSSELINE

CHICKEN FRIED NEW YORK STEAK
TWO EGGS / POTATO ROSTI / BLACK PEPPER GRAVY

DESSERT

BEIGNETS
CHOCOLATE SAUCE / CRÈME ANGLAISE

CHOCOLATE SOUFFLÉ
GRAND MARNIER SAUCE
\$10 SUPPLEMENT

ROASTED APPLE TART
OAT CRUMBLE / VANILLA ICE CREAM

ARTISAN CHEESES
TRADITIONAL GARNITURE

68 PER PERSON