



*Happy Holidays
from L'Escalier*

2010

FIRST

HUDSON VALLEY FOIE GRAS TORCHON | Honey “Blanquette”, Pain d’épices, Compressed Pears, Port Gel

BASIL INFUSED CLAM CHOWDER | Geoduck Clam, Crisp Pork Belly, Potatoes, Celery, Onion Gelée

WHOLE QUAIL | Truffle Brioche Farce, Corn Pudding, Textures of Cranberry

ORGANIC GARDEN GREENS | Cherry Bomb Radishes, Shaved Mushrooms, Tomato Croquants, Dehydrated Honey, Organic Olive Oil, Sherry Vinegar

MAIN

PERSILLADE CRUSTED LAMB | Artichokes Barigoule, Chickpea Panisse, Tomato, Niçoise Olive Jus

MUSCOVY DUCK | Duck Confit Tart, Endive, Lady Apple, Aromatic Duck Jus

SOLE “BENOIT” | Mussels, Mushrooms, Potatoes, Chervil, Cider Crème

PEEKYTOE CRAB AND MASCARPONE AGNOLOTTI | Baby Corn, Butternut Squash “Gnocchi”, Fava Beans, Corn Broth, Matsutake Foam

DESSERT

BÛCHE DE NOËL | Meringue, Almond Nougatine, Kirsch Gel, Black Cherry Ice Cream

“GINGERBREAD” CRÈME BRÛLÉE | Raspberry Pâte de Fruit, Chocolate Sauce, Peppermint Sorbet

COFFEE GÂTEAU | Dulce de Leche, Crisp Phyllo, Espresso Ice Cream

COCONUT CRÈME TART | Piña Colada Espuma, Guava Crème Fraîche, Mango Ice Cream

Prix fixe pricing subject to service charge and state tax.

As a courtesy to our guests, please refrain from using cellular telephones in the dining room.