

TO START

CONSOMMÉ DE VOLAILLE

Ravioli of Celery Root, Pancetta
Porto, Black Truffle
\$

FOIE GRAS TERRINE

Tokay Gelée, Brioche Toast
\$

ROASTED BABY LEEKS

Duck Prosciutto, Mâche, Pignoli
Grilled Red Onion Vinaigrette
\$

SALADE FRANCINE

Arugula, Artichoke Heart, Wax Beans
Carrot-Coriander Vinaigrette, Parmesan Chips
\$

G'S SALAD

Endive, Frisée, Asian Pear, Candied Walnuts
Lardons, Blue Cheese, Mustard Vinaigrette
\$

GNOCCHI À LA PARISIENNE

Wild Mushroom Reduction, Black Winter Truffle
\$

GRILLED OCTOPUS GRENOBLOISE

"Ratte" Potatoes, Lemon, Capers, Croutons
\$

WHOLE ROASTS FIT FOR A FEAST

Please reserve 72 hours ahead.

BABY PIG BASQUAISE

Whole Roasted & Stuffed Yorkshire Suckling Pig
Smoked Bacon, Pequillo Pepper, Mushrooms, Spinach
Pork Jus
\$?? / FOR 8 GUESTS

JAMISON FARM LEG OF LAMB

Niçoise Olive Stuffing, Roasted Vegetable Jus
\$? / FOR 4 GUESTS

THE RÔTISSERIE TABLE

Private Dining Salon
for up to 10 guests

FROM THE RÔTISSERIE

TODAY'S WHOLE ROASTED FISH

\$

PEKIN DUCK BREAST

Huckleberry Glaze
\$

POULET ROTI

Roasted Organic Zimmerman Farm Chicken
Your choice of Jus
Provençal • Diable • Grand Mère
\$

"POULE DE LUXE"

Whole Roasted Label Rouge Chicken
Foie Gras, and Wild Mushroom Stuffing
FOR TWO GUESTS / \$ PER PERSON

CULOTTE D'AGNEAU

Lemon Confit, Mint, Parsley, Olive Oil
\$

ROASTED GRASS FED RIB EYE STEAK

Echalottes en "Robe des Champs"
Sauce Béarnaise
\$

*Our meat and poultry are cooked on the rotisserie.
Our organic, air-chilled chickens are raised by
Zimmerman Farm in Ephrata, PA and Ashley
Farms in Piedmont, NC.*

ON THE

SIDE

Grains and Greens

Celery Root, Scallion and Sesame Pancake

Cauliflower Steak, Jerusalem Artichokes, Golden Raisins

Baby Brussels Sprouts., Cipollini Onions, Pancetta

Fall Mushroom Fricassée Persillade

\$

NEVER ENOUGH POTATOES

RÔTISSERIE POTATOES \$

STUFFED, CRISPED & TRUFFLED \$
Baked Idaho filled with
Black Truffled Mashed Potatoes

POMMES FRITES À L'ESTRAGON \$

POMMES PURÉE \$