

Winter Restaurant Week

3 Course Prix Fixe Dinner 60

Appetizers

Warm Dates *Marcona Almonds, Roquefort Cheese*

Salade Verte *Radish, Pea Confit, Cucumber, Sherry Vinaigrette*

Pommes Dauphine *Potato Croquette, Eggplant Aioli*

Octopus Grillé *Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs*

Lioni Burrata *Marinated Peppers, Lemon Thyme, Chickpea Pancake*

Entrées

Winter Squash *Honeynut, Delicata, Grains, Pomegranate Vinaigrette*

Cauliflower Fusilli *Pancetta, Rosemary, Pecorino Sardo*

Faroe Island Salmon *Cous Cous, Salsa Verde, Cherry Tomato Vinaigrette*

Rotisserie Chicken *Kishka, Chanterelle Mushrooms, Chasseur Sauce*

'Buvette' Hanger Steak Au Poivre *Steak Frites, Market Spinach*

Desserts

Citrus Clafoutis *Blood Orange Cara Cara Almond*

Chocolate Moelleux *Served with Vanilla Ice Cream*

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet

Cathédrale

THANKS YOU

Coffee & Tea

Brewed Coffee	4	English Breakfast	3.5
Espresso	4	Spearmint Green Tea	3.5
Macchiato	4	Ginger & lemon Green Tea	3.5
Cappuccino	5	Chamomile	3.5
Café Latte	5	BB Detox Mate	3.5

Executive Chef Jason Hall

Chef Partner Ralph Scamardella

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Cocktails

April in Paris

Tanqueray 10 Gin, Manzanilla Sherry, Egg White, Raspberry, Rose Nectar, Lemon

Lemmy Caution

Teeling Whiskey, Hudson Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters

San Simón

Cazadores Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime

Alouette

Cruzan Light Rum, Mt. Gay Black Barrel Rum, Contratto Bitter, Caramelized Pineapple, Cinnamon, Nutmeg, Lime

C'est la Vie

Mossburn Island Scotch, Passionfruit, Amaro d'ell Etna, Fig, Vanilla

Salut Les Copains

Ketel One Botanical Peach Orange, Lillet, Blackberry Preserves, Lemon, Veuve Ambal Blanc de Blancs

Masculin Féminin

Old Forester Bourbon, Genepy Alpes, Rockwell Sweet Vermouth

Aviation

Bombay London Dry Gin, Luxardo Maraschino, Crème de Violette, Lemon

Zou Bisou Bisou

Lemongrass-Infused Tito's Vodka, Pamplemousse, Ginger, Lemon, Fever Tree Tonic

Barcelonette

Del Maguey Vida Mezcal, Volcan Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime

An Affair to Remember

Belvedere Lake Bartęzek Single Estate Rye Vodka, Salers Aperitif, Olive Brine, Beausoleil Oyster, Kaluga Caviar, Gold Leaf, Deconstructed Castelvetro Olive

Dessert Wines & Digestifs

Tokaji 5 Puttonyos Royal Tokaji Wine Company 2013 500	25/125
Sauternes Chateau Suduiraut 2002 750ml	25/200
Sauternes Chateau Roumieu-Lacoste 2016 375ml	70
Sauternes Chateau d'Yquem 2006 375ml	650
Ruby Port Graham's 6 Grapes 750ml	12/145
Vintage Port Quinta do Infantado 2013 750ml	135
Tawny Port Warre's 10 year 500ml	18/125
Tawny Port Graham's 20 year 750ml	26/195
Tawny Port Graham's 30 year 750ml	55/385
Icewine Inniskillin Riesling 2018 375ml	150

Wine by the Glass

Sparkling

Blanc de Blancs Veuve Ambal, Burgundy, France nv 16

Rosé Champagne Veuve Cliquot nv 28

White

Riesling Ravines, Finger Lakes, New York 2018 15

Sauvignon Blanc Archetype, Marlborough, New Zealand 2019 17

Vouvray Damien Pinon, 'Tuffo' Loire Valley 2019 17

Chardonnay Au Bon Climat, Santa Barbara, California 2020 18

Sancerre Château de Sancerre, France 2020 21

Chardonnay Bourgogne Blanc, Famille Vincent, 'JJ' France 2020 25

Red

Pinot Noir Hugel, Alsace, France 2018 16

Malbec Solar del Alma, Natural Mendoza, Argentina 2021 17

Pinot Noir Dusoil, Lodi, California 2021 18

Etna Rosso Alta Mora, Sicily, Italy 2018 19

Super Tuscan Tenuta di Biserno, 'Insoglio del Cinghiale' Tuscany, Italy 2019 20

Cabernet Sauvignon Whitehall Lane, 'Tre Leoni' Napa, California 2018 26

Bordeaux Blend Château des Laurets, Puisseguin Saint-Émilion, France 2016 30

Rosé

Grenache, Cinsault, Syrah, Rolle Château de Berne, 'Ultimate' Provence, France 2020 16