

LE JARDINIER

LE JARDINIER RESTAURANT WEEK THREE-COURSE MENU

60

PREMIER

(choice of)

TOMATO & CHERRY GAZPACHO

toasted pistachios, fresh goat cheese mousse, lime

CEVICHE DE DAURADE

smoked sea bream, baby vegetables, mustard caviar

PÂTÉ EN CROÛTE

chicken, veal, duck, apricot chutney

CORAL SOUFFLÉ +7

cheese soufflé, shrimp, espelette, lobster bisque

TARTARE DE THON +10

miso, seaweed, tobiko

ENTRÉE

(choice of)

POULET RÔTI

thyme & lemon roasted chicken, corn cream, bok choy, popcorn

HERBED RICOTTA RAVIOLI

ricotta & herb ravioli, parsley cappuccino, mushroom fricassee

THON GRILLÉ

tuna, sun-ripened vegetables in caponata, preserved lemon

CONFIT LAMB BALLOTINE +12

Madras curry confit lamb shoulder, eggplant mousse, crisp vegetables, black garlic emulsion

SPAGHETTI AU HOMARD +25

Maine lobster, anis flavored bisque, cherry tomato, tarragon

DESSERT

(choice of)

LE FRASIER

crème diplomat, chiffon cake, strawberry compote

SABAYON CARAMEL

white chocolate ice cream, cocoa nibs, Valrhona
guanaja chocolate



CREATED BY ALAIN VERZEROLI
EXECUTIVE CHEF BASTIAN SCHENK
EXECUTIVE PASTRY CHEF SALVATORE MARTONE
PASTRY CHEF SARAH SMITH

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