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Jardin Secret

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HORS D'OEUVRES

French Onion Soup

Caramelized onions, brioche, emmental cheese, port wine \$17

Soup of the Day \$16

Eggs Mimosa Deviled eggs with salmon roe \$25

CRUDO & RAW BAR

Caviar

28 gm (1 oz.) / 50 gm (1.76 oz.) / 125 gm (4.5 oz.) With accoutrements \$90 / \$150 / \$350

Tuna Tartare

Avocado, cilantro, lime, soy vinaigrette \$23 / \$30

Beef Tartare

Served with crostini and pickles \$20 / \$30 (with French fries)

Smoked Salmon

Smoked salmon, warmed blinis, capers and lemon cream \$19

SALADS

V Castaing Salad

Quinoa, sliced beetroot, crushed almonds, cranberries, olive oil, lemon vinaigrette \$23

V Endives Salad

White endives, Roquefort, crushed walnuts, chives, mustard vinaigrette \$24

V Jardin Boston Bib Salad

Mustard vinaigrette, herbs, parmesan \$19

= ENTRÉES – MAIN COURSE

Roasted Salmon

Salmon, broccolini, green bean, asparagus, aioli dill sauce \$36

Lobster Pasta

Maine lobster, spaghetti, tomatoes

confit, preserved lemon, basil

\$39

Beef Filet 8 oz.

Mashed potatoes and shallot confit Choice of morel sauce, green pepper sauce, or red port wine sauce \$49

Fall Chicken

Chicken breast, roasted sprouts, mushrooms, chicken jus \$39

V Mushroom Risotto

Maitake mushroom, parmesan cheese \$36

Lamb Rack

Moroccan spiced lamb rack over couscous with a chermoula sauce \$49

SIDES

French Fries

(Parmesan and Truffle available +\$2) \$12 Green Salad \$10 Mixed Vegetables

\$12

Mashed Potatoes \$12

DESSERTS

Ispahan

Macaron, rose petal cream, fresh raspberry, lychee \$14

Plaisir Sucre

Chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling \$14

Éclair Glace

Vanilla ice cream, choux dough, chocolate sauce, caramelized almonds, Chantilly \$16

Mix of 5 macarons \$15

The dishes notified by

are Plant-Based

The dishes notified by

Frace Gluten-Free

The dishes notified by

are Vegetarian