

EDWINS

LEADERSHIP & RESTAURANT

Institute

LES POTAGES ET SALADES

Bisque de homard <i>Lobster Bisque</i>	10.
Soupe du Jour <i>Soup of the day</i>	8.
Mesclun et vinaigrette Banyuls-noisette <i>Local mixed greens with fresh herbs, fried shallots & Banyuls-hazelnut vinaigrette</i>	9.
Roquette, betteraves rôties, pacanes, oignons rouges, vinaigrette au raifort orange sanguine <i>Arugula, roasted beets, pecans, red onions & blood orange horseradish vinaigrette</i>	12.
Salade Niçoise <i>Salad of Ortiz Tuna, haricot verts, egg, potato, anchovy, tomato, red onion, Niçoise olives & red wine vinaigrette</i>	13.

ENTRÉES

Ventre de porc braisé, purée de racine de céleri, sauce Sauternes <i>Braised pork belly, celery root puree, Sauternes reduction</i>	13.
Cuisses de Grenouille <i>Frog legs, garlic, parsley & butter</i>	15.
Artichauts à la barigoule <i>Artichokes, braised in white wine, olive oil & butter</i>	11.
Foie gras poêlé, compote de pêches, sauce au jus de fraises et jus <i>Searched Hudson Valley foie gras with peach compote, strawberry verjus</i>	23.
Escargots de Bourgogne <i>Burgundy snails with caramelized fennel, garlic, butter & parsley</i>	13.
Fromage <i>Taste of our artisan cheeses</i>	4-each.

VEGAN: ENTRÉES

Gratin de chou-fleur à la truffe <i>Truffled cauliflower gratin</i>	11.
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*~Grand Marnier Soufflé is available for dessert~
Please allow 25 minutes to prepare.*

PLATS PRINCIPAUX

Pétoncles poêlés, asperges, alevins, carottes patrimoniales, sauce de crevettes <i>Searched scallops, asparagus, fingerlings, heirloom carrots & sauce crevettes</i>	29.
Paupiettes de mérrou <i>Grouper wrapped in crispy potatoes with haricot verts & beurre rouge</i>	31.
Carré d'agneau grillé, huile menthe et persil <i>Grilled lamb rack with lemon mint potatoes, heirloom carrots & mint marmalade*</i>	45.
Cuisse de canard confite et risotto aux champignons sauvages <i>Salt cured Duck leg confit with wild mushroom risotto</i>	28.
Saumon en croûte de raifort et concombres, sauce à la crème <i>Horseradish encrusted salmon with cucumbers & cream*</i>	28.
Poulette avec artichauts, petits pois, morilles & sauce au beurre blanc de rampe <i>Green Circle Farms chicken breast with artichokes, spring peas, morel mushrooms & ramp beurre blanc</i>	27.
Steak de bœuf CAB grillé aux asperges, pommes de terre au gras d'oie, sauce Diane <i>Grilled CAB Strip Steak with asparagus, goose-fat fried potatoes & sauce Diane*</i>	42.
Le Burger ~ please inquire ~ <i>Hand-ground beef with fines herbs, bacon, mushrooms, arugula, fried garlic & sauce Diane prepared tableside. Served with goose fat-fried potatoes *</i>	35.
Canard à la Rouennaise <i>~ requires 24-hour notice ~ Pressed duck with blood sauce prepared tableside* (for two)</i>	125.

VEGAN: PLATS PRINCIPAUX

Napoleon de champignons sauvages <i>Portobello Napoleon with roasted red pepper, squash, zucchini, roasted cauliflower & red pepper coulis</i>	20.
Orecchiette aux champignons, tomates séchées au soleil, fenouil, pesto de rampe <i>Orecchiette with mushrooms, sun-dried tomatoes, fennel & ramp pesto</i>	22.

**May contain raw or undercooked food products*

Prix Fixe - \$33

(Choose one from each section)

Soupe du Jour <i>Soup of the day</i>
Mesclun et vinaigrette Banyuls-noisette <i>Local mixed greens with fresh herbs, fried shallots & Banyuls-hazelnut vinaigrette</i>
Escargots de Bourgogne <i>Burgundy snails with caramelized fennel, garlic, butter & parsley</i>

Saumon <i>Roasted salmon with haricot verts & white wine butter sauce</i>
Orecchiette <i>Orecchiette with mushrooms, sun-dried tomatoes, fennel & ramp pesto</i>
Poulette <i>Green Circle Farms chicken breast with artichokes, spring peas & ramp beurre blanc</i>

Crème Brûlée
Rum-raisin pistachio bread pudding