

# 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 &amp; Banyuls-hazelnut vinaigrette</i>	9.
Épinards, bleuets, fromage de chèvre émietté, granola et vinaigrette aux fraises <i>Spinach, blueberries, crumbled goat cheese, granola &amp; strawberry vinaigrette</i>	13.
Salade Niçoise <i>Salad of Ortiz Tuna, haricot verts, egg, potato, anchovy, tomato, red onion, Niçoise olives &amp; red wine vinaigrette</i>	15.

## ENTRÉES

Sucettes d'agneau, couscous et harissa <i>New Zealand lamb lollipops with couscous &amp; harissa</i>	18.
Cuisses de Grenouille <i>Frog legs, garlic, parsley &amp; butter</i>	15.
Artichauts à la barigoule <i>Artichokes, braised in white wine, olive oil &amp; butter</i>	11.
Saucisse de fruits de mer grillée, beurre blanc aux échalottes, en hommage à David Waltuck <i>Grilled seafood sausage in homage to David Waltuck. Lobster, white fish, scallops, shrimp &amp; pine nuts with shallot beurre blanc</i>	14.
Escargots de Bourgogne <i>Burgundy snails with caramelized fennel, garlic, butter &amp; parsley</i>	13.
Fromage <i>Taste of our artisan cheeses</i>	4-each.
Foie gras avec tarte cerise gastrique & brioche <i>Searched Hudson Valley foie gras with tart cherry gastrique &amp; brioche</i>	23.
Gratin de chou-fleur à la truffe <i>Truffled cauliflower gratin (Vegan)</i>	11.
Ris de veau à la crème <i>Sweetbreads in vol-au-vent with mushroom cream sauce</i>	17.

*-Grand Marnier Soufflé is available for dessert-  
Please allow 25 minutes to prepare.*

## PLATS PRINCIPAUX

Coquillé avec oignon, alevins, carottes anciennes & Sherry gastrique <i>Searched scallops, onion, fingerlings, heirloom carrots &amp; Sherry gastrique</i>	29.
Paupiettes de mérrou <i>Grouper wrapped in crispy potatoes with haricot verts &amp; beurre rouge</i>	31.
Côte de veau <i>Bone-in veal chop, roasted potatoes, tomato Provençal &amp; demi-glace*</i>	45.
Canard à l'orange <i>Roasted duck, rice pilaf, haricot vert with orange sauce</i>	32.
Saumon en croûte de raifort et concombres, sauce à la crème <i>Horseradish encrusted salmon with cucumbers &amp; cream*</i>	28.
Poulette à la basquaise <i>Green Circle Farms airline chicken breast braised in red pepper, onion, tomato &amp; garlic with rice pilaf</i>	27.
Steak au poivre <i>Grilled prime CAB strip steak with cracked black pepper, goose fat fried potatoes &amp; green peppercorn cognac sauce*</i>	42.
Raviolis aux asperges et au mascarpone <i>Asparagus &amp; mascarpone ravioli in Parmesan cream sauce with tomato &amp; basil</i>	21.
Le Burger <i>Hand-ground beef with fines herbs, bacon, mushrooms, arugula, fried garlic &amp; sauce Diane. 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.
Linguine aglio e olio <i>Ohio City egg linguini with garlic, shiitake mushroom, sun-dried tomato &amp; spinach &amp; Parmesan (vegan upon request)</i>	22.

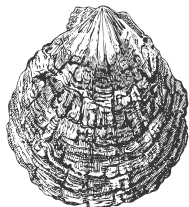
## VEGAN: PLATS PRINCIPAUX

Napoleon de champignons sauvages <i>Portobello Napoleon with roasted red pepper, squash, zucchini, roasted cauliflower &amp; red pepper coulis</i>	20.
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*\*May contain raw or undercooked food products*

## Fruits de Mer

Huitres <i>A half dozen east coast oysters on the half shell with red wine mignonette or Oysters Rockefeller with spinach, cream, onion, cheese &amp; bacon</i>	\$15
Palourdes <i>1 dozen steamed clams in garlic &amp; butter</i>	\$18
Cocktail de crevettes <i>Shrimp Cocktail</i>	\$16



Thon <i>Ahi Tuna, seaweed, pickled ginger &amp; wasabi mayo</i>	\$29
Flétan en croûte de pommes de terre <i>Potato &amp; horseradish crusted halibut with swiss chard and balsamic glaze</i>	\$28

## Cook your catch

Bring in your cleaned fresh catch and  
have our chefs cook it for you!

\$20