

# EDWINS

LEADERSHIP & RESTAURANT

*Institute*

## LES POTAGES ET SALADES

Bisque de homard <i>Lobster Bisque</i>	10.
Soupe a l'onion <i>French onion soup</i>	10.
Mesclun et vinaigrette Banyuls-noisette <i>Local mixed greens with fresh herbs, fried shallots &amp; Banyuls-hazelnut vinaigrette</i>	9.
Salade de betteraves rôties <i>Roasted beets, mixed greens, red onion, orange segments, crumbled goat cheese &amp; orange vinaigrette</i>	11.
Salade de fromage de chevre chaud <i>Mixed greens with fried goat cheese &amp; champagne 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.
Croquettes de Saumon <i>Salmon croquettes with lemon &amp; dill aioli</i>	14.
Saucisse de fruits de mer grille <i>Grilled seafood sausage in homage to David Waltuck. Lobster, white fish, scallops, shrimp &amp; pine nuts with shallot beurre blanc</i>	15.
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 cidre gastrique & brioche <i>Searched Hudson Valley foie gras, apple cider gastrique, pear compote &amp; brioche</i>	23.

## VEGAN: ENTRÉES

Mediterranean pain plat <i>Flatbread with caramelized onions, Niçoise olives &amp; smoked tofu</i>	18.
Gratin de chou-fleur à la truffe <i>Truffled cauliflower gratin</i>	11.

*~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, Romanesco &amp; Sherry gastrique</i>	29.
Paupiettes de mérrou <i>Grouper wrapped in crispy potatoes with haricot verts &amp; beurre rouge</i>	31.
Lapin a la moutared de dijon <i>Rabbit braised in Dijon mustard cream sauce with sauteed spinach &amp; polenta</i>	38.
Confit de canard <i>Salt-cured duck leg over wild mushroom risotto</i>	38.
Saumon en croûte de raifort et concombres, sauce à la crème <i>Horseradish encrusted salmon with cucumbers &amp; cream*</i>	28.
Coq au Vin <i>Red wine braised chicken leg &amp; thigh with pearl onions, smoked bacon, carrots, mushroom &amp; potatoes</i>	29.
Pates orechiette de l'automne <i>Fall pasta with fresh sage, butternut squash, wild mushrooms &amp; brown butter sauce</i>	24.
Chevreuril grand veneur <i>Pan-fried venison steak with Brussels sprouts, carrots &amp; huntsman sauce</i>	37.
Steak Chasseur <i>Prime NY Strip with smashed Yukon gold potatoes, wild mushrooms, sauteed onions &amp; herb oil*</i>	45.
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.

## VEGAN: PLATS PRINCIPAUX

Napoleon de champignons sauvages <i>Portobello Napoleon with roasted red pepper, squash, zucchini, roasted cauliflower &amp; red pepper coulis</i>	20.
Orechiette aglio e olio <i>Orechiette with garlic, shitake mushroom, sun-dried tomato &amp; spinach</i>	22.

*\*May contain raw or undercooked food products*

## Fruits de Mer



### Striped Bass

*Pan-Seared Striped Bass with artichoke hearts, tomatoes, niçoise olives, garbanzo beans & balsamic glaze*  
\$32

### Huitres

*A half dozen east coast oysters on the half shell with red wine mignonette*  
\$15

### Moules

*1 pound of steamed mussels in garlic & butter*  
\$18

## Cook your catch

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

\$20