

EDWINS

RESTAURANT

ENTRÉES

- FOIE GRAS AU CEREAL -24**
Foie gras terrine encrusted with grain and honey
- SALADE DE BEL MER -20**
Salad of Maine Lobster, Avocado, Tomato, Apple and seafood vinaigrette
- SAUCISSON DE FRUITS DE MER -18**
Grilled sausage of whitefish, scallops, lobster and shrimp with beurre blanc
- ARTICHAUTS A LA BARIGOULE -15**
Chablis braised artichokes with carrot, tomato and thyme
- POITRINE DE PORC -17**
Sauternes braised pork belly with parsnip puree
- PUDDING DE ROQUEFORT -16**
Roquefort bread pudding with Jasper Hills Farm Oma cheese, vanilla brown butter and 25 year old balsamic vinegar
- FROMAGE DE CHÈVRE CHAUD MCKENZIE CREAMERY -15**
Warm McKenzie Creamery goat cheese, mixed field greens, poached pears & champagne vinaigrette

PLAT PRINCIPAL

- GRENADINE DE VEAU AVEC CRÈME DE CIBROULETTE -50**
Roasted veal cutlet with chive cream sauce and carrots
- BOUILLABAISE -48**
Seafood stew with fish, mussels, lobster and saffron broth
- POULET AU POT -35**
Roasted chicken in a pot with foie gras, truffles and served with puff pastry
- FILLET DE SOLE BRILLAT SAVARIN -55**
Lobster and black truffle mousse filled sole filets with sauce Americaine
- COTE DE BOEUF (SERVES 2) -95**
Grilled bone in ribeye with sauce bernaise and roasted potatoes
- PAUPIETTE DE BAR -38**
Potatoe wrapped sea bass with haricot vert and sauce beurre rouge
- CONFIT DE CANARD AUX RISOTTO DE CEPES -30**
Duck confit with porcini risotto
- SAUMON AVEC SAUCE AUX HERBES -28**
Horseradish encrusted Salmon with cucumbers, crème fraiche
- RAVIOLIS -28**
Ravioli with mushroom, spinach and AOP Provençal Extra Virgin Olive Oil

DESSERT

- CREPE SOUFFLE -15**
- TARTE DE RHUBARB -14**
- ISLS FLOTANT -15**
- PYRAMID DU CHOCOLAT -15**
- ELIXIR AU FRUITS EXOTIQUE AVEC SORBET DE TEA -12**
- FROMAGE -5 PER SLICE**

à la carte
wine flight for 3 courses ~40

FIVE COURSE TASTING

(Entire table orders)

- AMUSE BOUCHE
SALADE DE BEL MER
PAUPIETTE DE BAR
POULET AU POT
FROMAGE
PYRAMIDE DU CHOCOLATE
MIGNARDISE
- \$125 | \$175 with wine pairing**

SEVEN COURSE TASTING

(Entire table orders)

- FOIE GRAS AU CEREAL
ARTICHAUTS A LA BARIGOULE
FILLET DE SOLE BRILLAT SAVARIN
COTE DE BOEUF (SERVES 2)
FROMAGE
ELIXIR DE FRUITS EXOTIQUE AVEC
SORBET DE TEA
CREPES SOUFFLE
MIGNARDISES
- \$175 | \$250 with wine pairing**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.