

# L'Antibes

## *Hors D'Oeuvres*

**Escargots** in a Lemon-Leek Beurre Blanc 9

Seared Sea **Scallop**, English Pea Purée, Rosti Potatoes, Porcini-Sherry Vinaigrette 12

Torchon of Hudson Valley **Foie Gras** with Fig Jam, House-made Brioche Toast 18

Blue Lump **Crab** Cake, Radish Salad, Whole Grain Mustard Beurre Blanc 16

## *Salades*

**Avocado** and Fennel, White Truffle Oil, Organic Greens, Fennel-Thyme Sea Salt 11

**Young Greens** Salad, Roasted Red Beets, Goat Cheese, Toasted Pistachios, Orange-Dijon Vinaigrette 8

**Spinach Salad**, Hearts of Palm, Lotus Root, Champagne-Mirin Broth 9

## *Soup du Jour*

Lobster Bisque, Lobster Meat, Crème Fraiche 8

## *Plats Principaux*

Duck **Breast**, French Fingerling Potatoes, Sautéed Spinach, Raspberry-Cassis Demi-Glace 29

Filet of **Beef**, Black Truffle Potato Purée, Shiitake Mushrooms, Port Demi-Glace 32

Blue Lump **Crab** Cakes, Radish Salad, Pommery Mustard Beurre Blanc 30

Alaskan **Halibut**, Braised Fennel, Tomato-Saffron Sauce 26

**Sweetbreads** Au Poivre, Crimini Mushrooms, Potato Mousseline, Brandy Cream 27

Domestic **Lamb Loin**, Fines Herbes, White Truffle Oil, Tomato Concassé, Potato Mousseline 36

## *Sides*

Sautéed **Spinach** 4

Pommes **Frites**, Fines Herbes 4

Brown Butter **Brussels Sprouts** 4

**Potato** Mousseline 4 with White Truffle Oil 6

20% added to parties of five or more. Raw or undercooked foods can increase your chance of a food borne illness.

Chef Matthew Litzinger strives to offer local produce and sustainable seafood.