

# *the Blanchard*

Légumes-Jardin	
Petite Vegetables   Puffed Quinoa   Green Goddess Dressing	9
Shaved Foie Gras	
Plum   Armagnac   Almond   Honey	16
Viking Village Scallop	
Fennel   Orange   Bone Marrow   Chamomile	17
Roasted Foie Gras	
Banana & Black Walnut   Tropical Fruit Condiment   Olive Oil Jam	22
Spice Roasted Carrots	
Cardamom   Crème Fraîche   Barley   Orange	10
Sweetbreads	
Cedar Scented Onion Cream   Bergamot   Mustard	14
Spanish Octopus	
Edwards Ham Consommé   Black Trumpet Mushroom   Mussle   Kohlrabi	17
	
Dover Sole	
Cashew   Salsify   Horseradish   Oyster Mushroom	36
Butter Poached Chicken Breast	
Truffle Cream   Maitake Mushroom Tempura   Celery Root	27
King Crab	
Parisienne Gnocchi   Chanterelle Mushroom   Garlic Scapes	26
Faroe Island Salmon	
Autumn Squash   Artichokes   Sauce Barigoule	34
Lamb Loin and Belly	
Matsutake   Turnip   Green Blueberry   Black Sesame	32
Steak Au Poivre	
Roasted Bone Marrow   Foie Gras   Spring Onion   Sauce Bordelaise	39

Executive Chef: Ryan Burns  
Chef de Cuisine: Kevin McMullen