

L'AMBROISIE

Fine French Cuisine & Gastronomy

LES ENTRÉES

Pan-Seared Sea Scallops	24
<i>Butternut squash purée, crispy pancetta, sage brown butter</i>	
Heirloom Beet Salad	18
<i>Artisanal goat cheese mousse, toasted pistachios, watercress, citrus vinaigrette</i>	
Foie Gras Torchon	28
<i>Spiced fig compote, toasted brioche, fleur de sel</i>	

LES PLATS

Pan-Roasted Duck Breast	42
<i>Spiced cherry gastrique, parsnip purée, charred broccolini</i>	
Wagyu Beef Tenderloin	58
<i>Truffle potato pavé, wild mushroom ragout, red wine reduction</i>	
Chilean Sea Bass	46
<i>Saffron risotto, braised leeks, tomato-fennel emulsion</i>	

LES DESSERTS

Dark Chocolate Soufflé	16
<i>Grand Marnier crème anglaise, Madagascar vanilla bean gelato</i>	
Meyer Lemon Tart	14
<i>Toasted Italian meringue, raspberry coulis, fresh mint</i>	

LES BOISSONS

Signature Old Fashioned	18
<i>House-aged bourbon, Angostura bitters, orange peel, brandied cherry</i>	
Sommelier's Wine Selection	35
<i>Curated pairings by the glass, selection of old and new world wines</i>	