

# adour

ALAIN DUCASSE

CUISINE DESIGNED WITH WINE IN MIND

## appetizers

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MULTICOLOR VEGETABLE COMPOSITION NATURAL JUS REDUCTION	19
DELICATE CAULIFLOWER VELOUTÉ DUBARRY BAGEL, COMTÉ CHEESE	17
CUCUMBER MARINATED HAMACHI / GEODUCK RADISH, GREEN APPLE MUSTARD	27
CHILLED MAINE LOBSTER FENNEL / GRAPEFRUIT PAIRING, POLLEN SALT	26
TENDER RICOTTA GNOCCHI LETTUCE, PROSCIUTTO, XÉRÈS VINEGAR	21
SWEETBREAD "MEUNIÈRE," EGG PURSE WILD MUSHROOMS, TOASTED BRIOCHE	24
SAUTÉED DUCK FOIE GRAS LENTILS "CASSEROLE," RED ONION BELT	29
FOIE GRAS TAPIOCA RAVIOLI SUNCHOKE CONSOMÉ <i>BLACK TRUFFLE, \$22 SUPPLEMENT</i>	23
CASPIAN GOLDEN OSETRA CAVIAR (1.76 Oz) BUCKWHEAT BLINIS, CRÈME FRAÎCHE	MARKET PRICE

## tasting menu

110 PER PERSON

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CUCUMBER MARINATED HAMACHI / GEODUCK RADISH, GREEN APPLE MUSTARD
FOIE GRAS TAPIOCA RAVIOLI SUNCHOKE CONSOMÉ
OLIVE OIL POACHED CHATHAM COD BELL PEPPER-WHITE ONION "PIPERADE"
DUCK BREAST FILLET "AU SAUTOIR" POLENTA, SHALLOTS, RADISH, LEMON, NIÇOISE OLIVES
PEAR CLAFOUTIS CARAMEL "CROUSTILLANT," HONEY ICE CREAM

*MENU ONLY AVAILABLE FOR THE ENTIRE TABLE*

CHEF TONY ESNAULT  
PASTRY CHEF SANDRO MICHELI

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## main courses

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OLIVE OIL POACHED CHATHAM COD BELL PEPPER-WHITE ONION "PIPERADE"	32
SLOW COOKED HALIBUT GLAZED VEGETABLES, IVORY SAUCE	36
STRIPED BASS "A LA PLANCHA" RAZOR / MANILA CLAMS MIZUNA, POTATO CONFIT, SAUCE VIN JAUNE	39
DIVER DAY BOAT SCALLOPS SALSIFY, SPINACH, BLACK TRUFFLE, SHELLFISH JUS	39
ADOUR LOBSTER THERMIDOR SWISS CHARD FONDANT, ARMAGNAC	48
DUCK BREAST FILLET "AU SAUTOIR" POLENTA, SHALLOTS, RADISH, LEMON, NIÇOISE OLIVES	34
GLAZED BERKSHIRE PORK Tournedos GOLDEN APPLE RING, "BOUDIN NOIR," JUNIPER INFUSED JUS	36
SEARED VENISON MEDALLIONS WATERMELON RADISH, CELERY, RUTABAGA, POIVRADE SAUCE	42
ROASTED COLORADO RACK OF LAMB PIQUILLOS, APRICOT, CREAMY QUINOA	48
BEEF TENDERLOIN / BRAISED RIBS GARNITURE "BOURGEOISE," FOIE GRAS-TRUFFLE JUS	49

## cheese

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SELECTED CHEESES COUNTRY BREAD, PRESERVED AUTUMN FRUIT	22
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## desserts

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GALA APPLE SOUFFLÉ, GRANNY SMITH COMPOTE CALVADOS LADY FINGER, VANILLA ICE CREAM	(PLEASE ALLOW 20 MIN.)
RASPBERRY COMPOSITION CRÈME BRÛLÉE, SABLÉ, YUZU SORBET	
CONTEMPORARY EXOTIC VACHERIN MANGO MARMALADE, COCONUT, PASSIONFRUIT EMULSION	
PEAR CLAFOUTIS CARAMEL "CROUSTILLANT," HONEY ICE CREAM	
THIN CHOCOLATE LEAF LAYERS PRALINE MOUSSE, ORANGE-GINGER SORBET	
DARK CHOCOLATE SORBET COFFEE GRANITÉ, CARAMELIZED BRIOCHE CROUTONS	