

Cité

e l e g a n t d i n i n g

AT THE TOP OF LAKE POINT TOWER

Dinner Menu

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First Course

Escargot François

Braised Bourgogne Snails, Garlic Herb Butter, Puff Pastry

De la Mer "From the Sea"

Scallops, Sweet Blue Prawn, Golden Raisin Jus, Celery Root Foam

Lobster Parisian Gnocchi

Lobster Meat, Winter Vegetables, Brown Butter, Fried Sage

Crab Soufflé

Béarnaise Sabayon, Petit Herb Salad

Bar Harbor Mussels

White Verjus, Garlic Confit, Lemon

Scottish Wood Pigeon

Foie Gras Mousse, Pickled Pear, Maple-Mustard Jus

Tuna Salmon Tartare

Avocado Mousse, Yuzu Vinaigrette

Steak Tartare

Egg Yolk, Capers, Worcestershire Mayonnaise

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Luxe

Hudson Valley Foie Gras

Braised cherries, pickled pearl onions, pistachios, brioche

Cité Caviar Service

Siberian Osetra Caviar (28g), Traditional Garnish

Second Course

Lobster Bisque

Crab Meat, Chives, Roe Vinaigrette

French Onion Soup

Gratined 12 Year Aged Comte, Emmentaler Cheese

Hearts of Bibb

Parmesan Cheese, Fine Herbs, Champagne Vinaigrette

Endive and Watercress

Honey Crisp Apples, Blue D'Auvergne Cheese, Walnut Vinaigrette

Roasted Beets

Mache, Toasted Hazelnuts, Orange, Red Wine Vinaigrette



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Main Course

Cuts

Filet Mignon

Tender, Lean

New York Strip

Medium Flavor, Medium Marbling

Porterhouse

Part New York, Part Filet, Bone-In

Bone-In Rib Eye

Rich flavor, Heavy Marbling

Accompaniments

Foie Gras

Diver Scallops

Seared Prawns

Crabmeat Oscar

Port Wine Butter

Blue Cheese Crumble

Au Poivre

Foie Gras Butter

Sides

Pomme Purée

Garlic Chips

Pork Fat Frites

Garlic Aioli

Potato Gratin

Parmesan Cheese

Wild Mushrooms

Crispy Thyme, Garlic Chip

Creamed Spinach

Preserved Lemon

Sautéed Spinach

Garlic Confit

Haricot Vert

Smoked Almond, Brown Butter Powder

Glazed Asparagus

Citrus Gremolata



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Entrees

Lobster a la Placha

Cubeb Pepper, Beurre Blanc, Braised Gem Lettuce

Fruit De Mer Risotto

Organic Acquerello Arborio, Diver Scallops, Prawns, Bar Harbor Mussels, Shellfish Jus

Diver Scallops

Braised Belgium Endive, Citrus

Organic Scottish Salmon

Pipérade Stew

Duo of Lamb

Roasted Rack, Lamb Shank, Sheep's Milk Yogurt, Lamb Jus

Duck

Honey-Lavender Glazed Breast, Leg Confit, Fennel Salad, Orange Reduction

Berkshire Pork Chop

Roasted Apple, Mustard Apple Cider Jus

Miller Farms Chicken

Herb-Roasted, Braised Swiss Chard, Bacon, Chicken Jus



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Desserts

Crème Brulee

Heilala Vanilla Custard with Burnt Sugar

Chocolate Macchiato

Gianduja Chocolate Mousse with Salted Caramel, Sweet Milk Foam, Espresso Gelato

Vanilla Panna Cotta

Huckleberry Compote, Vanilla Streusel, Blueberry Sorbet

Meyer Lemon Tart

Swiss Meringue, Lemon Chip

Chocolate Fondue (for two)

Seasonal Fruit, Marshmallow, Cake

Artisinal Cheese

Accompanied with Fig Cake, Toast, and Port Gel

Petite Basque – Sheep’s Milk, Semi-Firm, Creamy, Sweet & Salty

Brillat Savarin – Cow’s Milk, Soft, Triple-Crème, Buttery, Rich

Mimolette – Cow’s Milk, Firm, Sharp & Tangy

Bleu d’Auvergne – Cow’s Milk, Semi-Soft, Grassy, Herbaceous, Spicy

Epoisses – Cow’s Milk, Soft, Strong, Pungent, Creamy

Selection of Three or Five 12/17

Tableside Flaming Dessert

Bananas Foster (for two)