

## *Les Entrées*

### Chilled Sweet Pea **Soup** 12

Savory Almond Ice Cream, Toasted Baguette

### Chilled **Tuna** Escabeche 14

Watermelon Tomato Salad, Aged Balsamic, Mastic

### **Terrine** du Jour 10

Rustic Toast, Moutarde Violette

### **Asparagus** Risotto 14

Duck Confit, Preserved Lemon Emulsion

### Chilled Maine **Lobster** Salad 21

Grapefruit Gelee, Crispy Shallots, Lavender Essence

### **Escarole** Salad 11

Pickled Baby Vegetables, Chamomile Vinaigrette

### Crispy Veal **Sweetbreads** 15

Coddled Egg, Artichoke Arugula Salad  
Lemon Vinaigrette

### Chilled **Seafood** Salad 16

Apple Cucumber Consommé  
Lemon Arborio Crisp

## *Le Bee-Fin Classics*

### Sautéed **Foie Gras** 18/33

Fresh Apricot Puree, Sauce Rouennaise

### **Escargots** Cassolette 16

Champagne, Hazelnut Garlic Butter

### **Galette** de Crabe 15/26

French Green Beans, Whole Grain Mustard Sauce

### **Saumon** Fume 14

Traditional Accompaniments

## *Poissons*

### Roasted Bone-In **Turbot** 34/ 65

Organic Stone Cut Oats, Truffle Jus de Poulet

### Roasted Diver Sea **Scallops** 34

New Jersey Corn, Crispy Bacon, Xerez Vinaigrette,  
Marjoram

### Olive Oil Poached Scottish **Salmon** 29

Thyme Scented Tomato, Caramelized Fennel, Black Olives  
Grapefruit Saffron Vinaigrette

### Braised Japanese **Bass** 33

Lobster Ravioli, Honjimishi Mushrooms  
Celery Root, Truffle Sauce American

## *Viandes*

### Roasted **Veal** Loin 36

Smoked Breast, Hazelnut Pommes Puree  
Globe Artichoke, White Peach, Natural Jus

### Roasted Prime Sirloin of **Beef** 35

English Pea Cassoulet, Pommes Maxim, Sauce  
Bordelaise

### Organic White Feathered **Chicken** 29

Honey Crisped Leg, Amaranth, Braised Greens, Natural  
Jus

### Roasted Rack of **Lamb** 42

Potato Smoked Lamb Terrine, Golden Raisin Mostarda

Chef Proprietor Georges Perrier

Executive Chef Nicholas Elmi



# *Degustation of Stone Fruit*

Rappahannock River Oysters  
with a Melon Nectarine Puree, Hefeweizen Beer, Rosemary Smoke



Roasted Diver Sea Scallop  
Lavender Poached White Asparagus, Peach, Sauce Béarnaise



Pan Seared Branzino Fillet  
Toasted Almond, Cherry Haricot Vert Salad

*or*

Butter Poached Maine Lobster  
Globe Artichoke, White Peach, Truffle Sauce American  
(\$15 Supplement)



Lamb Loin Persillade  
Fresh Fava Beans and Corn, Cabernet Tomato Plum Compote



## *Les Paturages*

A Selection of Fresh and Aged Artisan Cheese



*Sorbets et glaces*  
Sorbet and Ice Cream



## *Charrette de Desserts*

Dessert Cart

*Prix Fixe 150*

*Wine Flight 65*

