



MANHATTAN
C O U N T R Y C L U B

HORS D'ŒUVRES

FRENCH ONION SOUP

Broiled Gruyere Cheese, Crouton 6

BRAISED OXTAIL

Yukon Potato Gnocchi, Tomato Ragout 8

ESCARGOT RAGOUT

Pancetta, Roasted Shallots, Potato Puree 8

BUTTERNUT SQUASH RAVIOLI

Walnuts, Sage Brown Butter 8

SALADES

CRISPED DUCK CONFIT

Watercress, Pear, Maple Vinaigrette 10

BUTTER LETTUCE

Breakfast Radish, Parmesan, Mustard Vinaigrette 7

FRISÉE, ARUGULA, AND LARDON

Warm Shallot Vinaigrette, Slow Cooked Egg 10

ROASTED BEET AND BLUE CHEESE

Haricot Vert, Walnut, Truffle Vinaigrette 10

DE LA MER

SALMON SOUS VIDE

Creamy Polenta, Wild Mushrooms 24

SOLE FRANCAISE

*Lightly Battered Sole, Lemon Parsley Sauce,
Potato Puree, Broccoli 18*

MUSSELS FRITES

White Wine, Lemon, Parsley, Butter 18

DE LA TERRE

STEAK FRITES

Eight Ounce Hangar Steak, Maitre De Butter 18

COQ AU VIN

*Red Wine Braised Chicken and Mushrooms,
Lyonnaise Potatoes 18*

ROASTED COLORADO LAMB PROVENÇAL

Boulangere Root Vegetables 21

THE CHEESE BOARD

Selection of Three Hand Selected Spanish Cheeses:

Azietao: Soft Sheep's Milk, Cana De Capra: Goat's Milk, Capucetto Rosso: Raw Cow's Milk 12