

# andrea's table

## Starters

ESCARGOTS ANDREA-STYLE

*Confit Tomatoes, Parmesan Mousse, Garlic Butter*

\$

FRESH ASPARAGUS À LA NEWFANE

*Orange Sauce, Deep-Fried Clementine*

\$

SALMON TARTARE

*Apples, Citrus Sauce*

\$

SPRINGTIME GAZPACHO

*Strawberry, Cucumber, Tomato*

\$

TORCHON-STYLE FOIE GRAS

*Brioche Toasts, Fig Jam*

\$

LE PLATEAU (TO SHARE)

*Charcuterie & Pâtés, House Chutney, Olives*

*or*

*Artisanal Cheese, House Chutney, Dried Fruit*

\$

Menu prices and menu items are subject to change  
according to seasonality and availability.

## Entrées

### BEEF DUO

*Seared Filet, Braised Short Ribs Provençale-Style*

\$

### LAMB DUO

*Lamb Chops, Lamb Pithiviers, Red Wine Sauce*

\$

### DUCK MAGRET

*Duck Spring Rolls, Apricot Sauce*

\$

### SEARED DUCK FOIE GRAS

*Caramelized Apples, Kale Farrotto*

\$

### SCALLOP & SHRIMP SOUFFLÉ

*Creamy White Wine & Leek Sauce under Puff Pastry, Truffle Dust*

\$

### PASTA À LA PROVENÇALE

*Provençale-Style Vegetables, Tagliatelle, Truffle*

\$

## Sides

FINGERLING POTATOES, SUN-DRIED OLIVES

\$

BRUSSELS SPROUTS, BACON, MAPLE SYRUP

\$

SAUTÉED MUSHROOM AU GRATIN

\$

GRATIN DAUPHINOIS (FOR TWO)

*Potatoes, Cream, Gruyère Cheese*

\$

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.**