

— APPETIZERS —

BASKET OF ORGANIC RAW VEGETABLES (to share) 35  
served with anchovy sauce

ORGANIC HEIRLOOM TOMATO BURRATA 22  
seasoned with basil

LOBSTER SALAD CITRUS & CAVIAR 29  
simply marinated

SALMON TARTAR 17  
marinated in grapefruit and coriander

ORGANIC CHICKEN CAESAR SALAD 17  
served with parmesan, anchovies and homemade croutons  
with truffle 27

HOMEMADE TORCHON FOIE GRAS 30  
served with fig jam and toast stuffed with fresh truffle

LA MAISON NIÇOISE SALAD 19  
with fresh organic vegetables, white anchovies and fresh Mediterranean Tuna

LIGHT ARTICHOKE CARPACCIO 19  
with parmigiano-reggiano shavings served in a small nest of arugula salad

MILLE-FEUILLES OF PROVENCAL VEGETABLES 16  
organic grilled vegetables with herbs and basil

HARRY'S BAR BEEF CARPACCIO 18  
prepared with the original recipe from the famous Harry's Bar  
with truffle 29

CRISPY PAN-FRIED CALAMARI 25  
served with coriander zucchini spaghetti, deglazed with Pinot Blanc

— ENTRÉES —

to be paired with a side

BEEF TARTAR 28  
new style beef tartar with ponzu sauce served with homemade french fries

PRIME BEEF TENDERLOIN 36  
with confit shallots and thyme

ROTI DE VEAU 33  
veal filet served with asparagus and au jus

COLORADO LAMB RACK 36  
with confit shallots in a rosemary reduction

WHOLE ORGANIC ROASTED CHICKEN (to share) 64  
prepared with small mushroom shavings, lemon and olives

ORGANIC CHICKEN SUPREME 29  
served on a bed of truffle mashed potatoes

LOCAL GROUPER FILET 26  
caramelized and prepared Asian style

CHILEAN SEABASS ROSSINI 65  
with warm foie gras, fresh truffle shavings and lemon zest

FRESH DOVER SOLE "MEUNIÈRE" 69  
fresh classic Dover sole prepared to a golden crisp

PRINCE EDWARD ISLAND SCALLOPS 36  
prepared over a flame and served with cauliflower pureé

\*add truffle to any dish for an additional \$10

All our dishes are prepared with organic fruits and vegetables, none of our ingredients are ever frozen.  
Most of our dishes are prepared gluten-free. Please ask your Server for more details.

— ENTRÉES —

LOBSTER SPAGHETTI 36  
specially prepared by our Executive Chef

SPINACH & RICOTTA RAVIOLI 23  
served with arugula sauce topped with fresh ricotta

PAN SEARED GNOCCHI WITH TRUFFLE 36  
topped with fresh arugula, pinenuts and fresh truffle shavings

TRUFFLE RISOTTO 45  
our homemade risotto made with fresh black truffle

— LA MAISON SIGNATURE DISH —

TIGER TEARS MAINE LOBSTER 42  
served with coriander spinach and sesame seeds

*A dish made famous by a tale of a Chef who lovingly prepared this dish for a Thai Dragon Emperor and the Emperor's Tiger Son who was so moved by the flavor and spiciness of this dish that he wept for three days, after savoring this special recipe.*

— SIDES —

BAKED TRUFFLE PASTA SHELLS 9  
oven baked pasta with aged gruyere cheese and fresh truffle

MASHED POTATO 6

CRACKLING ORGANIC GREEN BEANS 6

ORGANIC BAILLALDIE 7  
slowly baked mixed provençal vegetables

LIGHT ORGANIC ZUCCHINI RISOTTO 6

SPINACH SHOOTS AND ROASTED SESAME SEEDS 6

HOMEMADE TRUFFLE FRENCH FRIES 12

\*add truffle to any dish for an additional \$10

— DESSERTS —

LEMON TART MERINGUE 12

PISTACHIO & RASPBERRY MACARON 12

TRIPLE CHOCOLATE MOUSSE 12

MILLE FEUILLES 12

CARAMEL PEANUT TART 13

PARIS-BREST 12  
choux pastry with fresh praline cream

18% Gratuity will be added to check.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please ask your Server for more details.

— RED WINE —

PIEDRA MALBEC	44
CHÂTEAU FEURIES 2009	45
CHÂTEAU ANDRIET 2011, BORDEAUX SUP	49
CHIANTI RESERVE 2009	54
PHILIPPINE DE SAINT CYRILLE, CHÂTEAU NEUF DU PAPE 2011	69
CHASSE SPLEEN 2008, HAUT MÉDOC	85
CHAPOUTIER 2010 CHÂTEAU NEUF DU PAPE	125
CHÂTEAU LA LAGUNE 2008, HAUT MÉDOC	145
CHÂTEAU GISCOURS 2009, GRAND CRUX MARGAUX	225
CHÂTEAU GRUAU LAROSE 2008, GRAND CRU SAINT JULIEN	240
ALTER EGO DEPALMER 2009, MARGAUX	245
CHÂTEAU BOYD CANTENAC 2000, HAUT MEDOC	290
CHÂTEAU TALBOT 2000, GRAND CRU SAINT JULIEN	370
COS D ESTOURNEL 2000, GRAND CRU SAINT ESTEPHE	420

— SPECIAL RESERVE —

CHÂTEAU LATOURS 94, GRAND CRU PAUILLAC	1550
MOUTON ROTSCCHILD 99, PREMIER GRAND CRU PAUILLAC	1150
CHÂTEAU MARGAUX 2001, PREMIER GRAND CRU MARGAUX	1630
CHEVAL BLANC 2008, PREMIER GRAND CRU SAINT-ÉMILION	1650

— WHITE WINE —

LA DOUCETTE DEUX TOURS SAUVIGNON BLANC	42
SMOKE STACK SAUVIGNON BLANC	42
POUILLY FUISSE PETITE CHAPELLE	52
SANCERRE JOLIVET	59
POUILLY FUME LA DOUCETTE	85
DOMAINE OTT MIREILLE	115
BARON DE L	175

— CHAMPAGNE —

PERRIER JOUËT BRUT BTL 125  
VEUVE CLICQUOT 140  
LAURENT PERRIER ROSE 180  
RUINART BLANC DE BLANC 210  
PERRIER JOUËT BRUT MAGNUM 265  
DOM PÉRIGNON 320  
CRISTAL ROEDERER 420

— ROSÉ —

WHISPERING ANGEL BTL 45  
CHÂTEAU D'ESCLAN BTL 59  
BERTAUD BELIEU BTL 69  
WHISPERING ANGEL MAGNUM 95  
OTT ROMASSAN 97  
CHÂTEAU D'ESCLANS MAGNUM 129  
BERTAUD BELIEU MAGNUM 145  
BERTAUD BELIEU JEROBOAM (3 LITERS) 320

— BY THE GLASS —

WHISP ANGEL ROSÉ 9  
ECLAN ROSÉ 12  
BERTAUD BELIEU ROSÉ 14  
DEUX TOURS WHITE 9  
SANCERRRE WHITE 10  
MALBEC RED 9  
SUMMERLAND RED 11  
CHAMPAGNE ROEDERER BRUT 14  
CHAMPAGNE ROEDERER ROSÉ 16

— SPIRITS —

HOUSE LIQUORS 14  
vodka, rum, gin, tequila, whisky, scotch  
TOP SHELF LIQUORS 16  
vodka, rum, gin, tequila, whisky, scotch  
COCKTAILS 15  
SIGNATURE COCKTAILS 17  
APÉRITIFS & DIGESTIF 18  
PREMIUM DIGESTIF 24