

HÔTEL BARRIÈRE  
**Fouquet's**  
NEW YORK

*Prix-Fixe Menu \$150/person*

**LES ENTRÉES**

*Choice of One*

**Roasted Butternut Squash Salad**

**Escargots Classic Parsley Garlic "Green Velouté"**

**Fluke Carpaccio Citrus Olive Oil**

*Creamy Potatoes with Seaweed*

*Caviar Supplement \$80.00*

*8 oz King Crab Supplement \$45.00*



**LES PLATS**

*Choice of One*

**Garganelli Pasta with Black Truffles**

**Seared Organic Salmon, Dieppoise Champagne Sauce**

**Dover Sole Meunière (17-21oz)**

*Mashed Potatoes Spiced with Turmeric*

**Roasted Half Organic Chicken, Braised Endive, Sauce Diable**

**Prime Dry Aged Beef Filet (8 oz)**

*Champs-Élysées Green Pepper Sauce, 'Coin de Rue' fries*

*Foie Gras Supplement \$36.00*

**Accompaniment**

*Black Perigord Truffles \$75.00*



**LES DESSERTS**

*Choice of One*

**Fouquet's Millefeuille**

**Fouquet's Chocolate Cake**

**Symphony of Chocolate & Passion Fruit**

MENU DEVELOPED IN COLLABORATION WITH PIERRE GAGNAIRE